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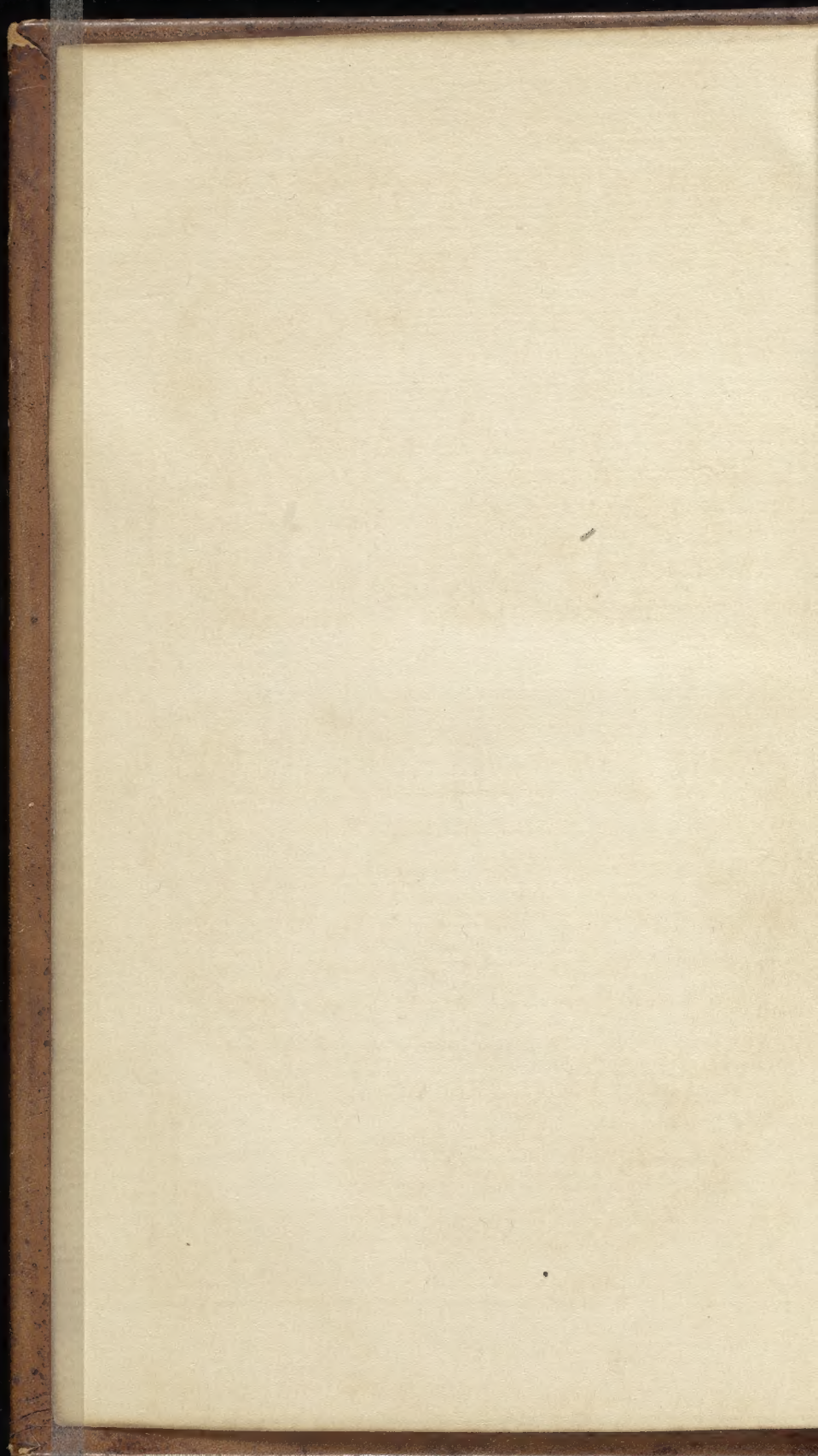


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ROYAL-COOKERY:

OR, THE

Compleat Court-Cook.

CONTAINING THE

Choiceſt Receipts in all the ſeveral
Branches of Cookery, *viz.* for making of
Soups, Biſques, Olio's, Terrines, Surtouts,
Puptons, Ragoos, Forc'd-Meats, Sauces,
Pattys, Pies, Tarts, Tanſies, Cakes,
Puddings, Jellies, &c.

As likewiſe

Forty Plates, curiouſly engraven on Copper,
of the Magnificent Entertainments at Coro-
nations and Inſtalments; of Balls, Weddings,
&c. at Court; as likewiſe of City-Feaſts.

To which are added,

Bills of Fare for every Month in the Year.

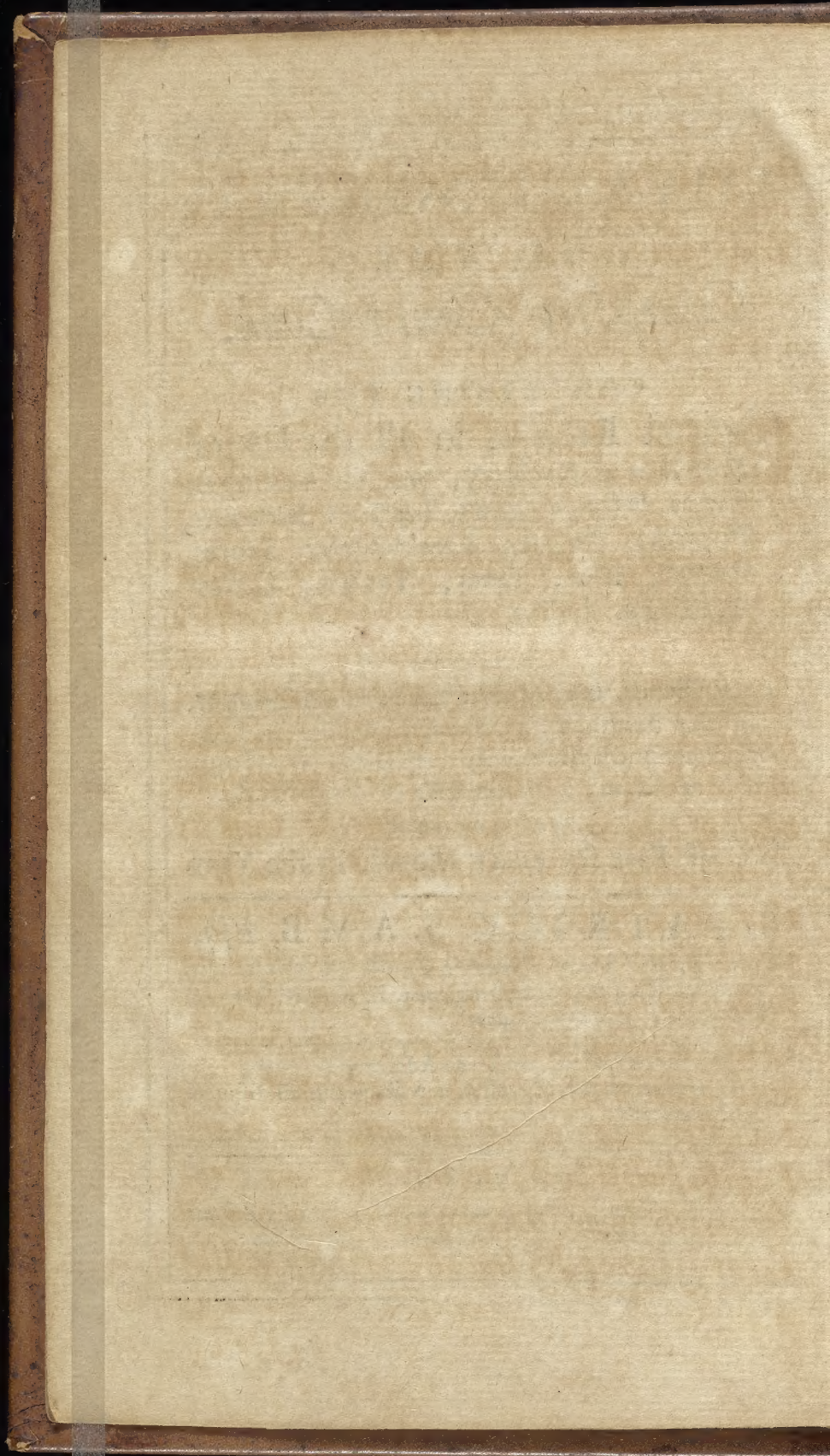
By PATRICK LAMB, *Eſq;*

Near Fifty Years Maſter-Cook to their late
Majeſties King Charles II. King James II. King William and
Queen Mary, and Queen Anne.

The Second Edition, with the Addition of ſeveral new
Cuts, and above five Hundred new Receipts, all diſpoſed
Alphabetically.

L O N D O N.

Printed for J. Nutt, and A. Roper; and to be ſold by E. Nutt
at the Middle-Temple-Gate in Fleetſtreet, 1716. Price 6 s.





THE PREFACE.



WERE there no other Reason for a Preface to this Treatise, the very Subject of it seems to bespeak one: For as it consists of a Set of Entertainments as nice and delicate as any Court or Country can boast of; so is it common in the Case of Treats, besides the Preface of an Invitation, to dispose the Guests into their several Places, and sometimes to prepare their Appetites, by giving 'em, beforehand, a short Bill of Fare. In Compliance with which laudable Custom, I hope, I may be allow'd, as far at least as the Parallel will bear, to introduce my Readers with some Decency to this visionary Treat; especially, since every Guest is like

The Preface.

to pay his Shot, before he has any Title to the Banquet. As for those severer Ascetics who keep Lent at Christmas, and weigh out their Diet by Drams and Scruples, it must not be expected they should purchase a Piece with so hungry a Title to it, as thinking, perhaps, that Luxury will thrive fast enough without study'd Receipts to season and recommend it. But as a vicious Palate is, by no Means, a proper Judge of Tastes, so were it a great Pity, one or two peevish Cynicks should put Good-Eating out of Countenance; especially, since the Author has not here undertaken to cook out an Art of Gluttony, or to teach the Rich and Lazy, how to grow fatter, by ranging Epicurism under the several Heads of Jellies, Soops, &c. but his chief Aim was to represent the Grandeur of the English Court and Nation, by an Instance which lay most within his View and Province; the Magnificence, I mean, of those publick Regales made on the more solemn Occasions of installing Princes on their Thrones, of admitting Peers to their Honours, Ambassadors

The Preface.

sadors to their Audiences, and Persons of Figure to the Nuptial-Bed. Now these are Solemnities which call for good Looks and better Chear than ordinary ; what in other Cases might be justly term'd Profuseness, does, in this, change its Name, and become a Debt, both to Custom and Decency : And in Truth, no Kingdom in the World either deserves, or has acquir'd a better Name, on the score of a frank and hospitable Genius, than this of Great-Britain ; for as the Soil itself has bless'd us with an amazing Plenty ; so has God likewise bless'd us with an Openness of Spirit to diffuse and scatter it, to all around us. Besides which, I may venture to say, that our Credit and Esteem with Foreign Ministers, has, in some Measure, been built and supported on this Foundation ; for those whose short Residence among us, would not give them leave to remark upon the nicer Parts of our Constitution, have yet gone away with such a Relish of our Magnificence, as to lament their own Barrenness, whenever they reflected on the Flesh-Pots they left behind them.

As

The Preface.

As for the Author of these Sheets, his Name and Character are so well known and establish'd in all the Courts of Christendom, that I need observe no more of him, than that he maintain'd his Station at Court, and the Favour of four succeeding Princes, for about Fifty Years together ; which whoever does after him, may boast of being one of the two fortunate and long-liv'd Courtiers, which perhaps a Hundred Years before have not produc'd.

It remains only to say something of this Second Edition, in which we have endeavour'd to make it of a more general Use than it was before, when it was calculated only for the Kitchens of Princes and Great Men, by adding above five Hundred new Receipts, which not being so expensive as the others, may be useful in those of private Gentlemen likewise : But because many of the Receipts are of French Invention, we have been obliged to make use of several Words and Expressions of that Language, for want of proper Terms in our own to express

The Preface.

express them by : Which that the English Reader may the better understand, it will not be amiss to explain some of them, that are not sufficiently explain'd in the Receipts. For Example,

Bards of Bacon are Slices of the Fat of a Flitch of Bacon cut the broad way of the Flitch. How they are used will be found in the Receipts.

Bisque is a Soop with a Ragoo in it.

Blanc-manger signifies white Food; a sort of Jelly so called.

Braise is a certain way of stewing most sorts of Fish as well as Flesh, which extreemly heightens the Tastes of them, and is very much in Vogue. The several Ways of it may be seen in the Receipts.

Court-Bouillon is a certain way of boiling any large Fish.

Entremets are the lesser sort of Dishes that compose the Courses.

Hors-d'Oeuvres are the choice little Dishes or Plates, that are serv'd in between

The Preface.

tween the Courses at Banquets or festival Entertainments.

Lardons are the little Bits of Bacon, Anchoves, Eels, &c. that we use to lard our Flesh or Fish withal.

Moreover, many of the Dishes have received their Names, either from the Princes or Persons of Quality at whose Tables they were first used; and who were fond of them; such are those which in the Receipts are said to be dressed à la Reine, à la Dauphine, à la Maintenon, &c. Or from the Names of those famous Cooks who first invented that way of dressing them; as, à la Sainte-Menehout, à la Montizeur, &c. Or lastly, from the Names of the Sauces with which they are serv'd; as, à la Poivrade, à la Saingaraz, and many others.

Royal

Lamb Beef		Pigeon Pie		Venison	
Fish	Cold Tongue	Sturgeon	Coloured Pigg	Ham and Beans	5 Rabbits
7 Chickens					
4 Pullets ala Royale		Desert		Venison Pasty	
Tongue and Litter roasted	Rabbits and Onions		Neal Collaps	Mutton roasted	
	4 Ducks		Pease		

Table 1.

This Table ought to rise two or

Table 1

- Yemen Pastry
- Cold Tongue
- Pudding
- Tarts
- Rump of Beef
- Dessert
- Fruit-Marmalade
- Dutch beef
- Potage
- Fish
- Chicken



Royal Cookery .

OR THE COMPLEAT COURT-COOK.

A.

Amlet. See Eggs.

ANCHOVES



RE a small Sea-Fish, that being pickled in Salt, are brought to us in little Barrels. We commonly serve them in the Nature of Sallads with Oil and Vinegar or sliced Lemon, Capers and Olives; and this is the most usual way of eating them. We make likewise a Cullis of Anchoves that we call Ramolade,

B

2 A. *The Compleat Court-Cook.*

lade, which serves as an Ingredient to several Ragoos, as well of Flesh as Fish ; of which we shall say nothing here ; having sufficiently explain'd the Method of making it in the several Places where it is proper to use it. Observe only that you may fry the Bones of the Anchoves you have made use of, having first dipp'd them in a Batter, made of Flower and Water, one or two Eggs and a Bit of melted Butter, all mingled together. You may employ them either as Garniture for other Things, or serve them for *Hors-d'oeuvres* with fry'd Parsly and Orange.

A P P L E S.

To make Pupton of Apples.

MArmélade the Apples with Sugar and Cinnamon, then add four or five Yolks of Eggs, a handful of grated Bread, a Piece of Butter ; so form it as you please : or you may put in stew'd Pears or Cherries, according to the Season of the Year. So bake it an Hour, and turn it upside down on a Plate for the second Course.

To stew Golden Pippins or other Apples.

Cut the Ends of your Pippins, and cut them in two, cut out the Core or Heart, place them in a Sawce-pan with the cut Sides down, in an *English* Quart of Water, the Bigness of an Egg of Sugar, a Piece of the Rind of a Lemon, cut in small Threads, about two Inches long each, as big as your Finger of Cinnamon ; cover it down with a Sheet of Writing-Paper, close to your Liquor ; let them simmer over a gentle Fire two Hours till they are very tender. Serve them hot or cold,
for

The Compleat Court-Cook. A. 3

for a Plate or little Dish. You must remember to pare the Skins off before you stew them. If it is a right Golden Pippin, they will be as whole after they are stew'd as before, and as tender as Pap. Place them handsomely on your Plate with a Spoon, lay betwixt each of them a Slice of your cut Lemon-Peel, pour over them as much of your Syrup as your Plate will gently hold, scrape a little Sugar round. So serve it. It is proper for the second Course or Supper.

To make Black.Caps.

Take twelve good Pippins, cut them in two, cut out the Cores, place them on a Mazarine or Patty-pan with the Skin on, and cut Side down; put to them four Spoonfuls of Water, scrape over them some Loaf-Sugar; clap them into a pretty hot Oven, or under a Baking-Cover, till the Skins are burnt black a little in the middle part, and the Apples tender, which will be in three Quarters of an Hour, if your oven is very hot. Take care it is not a Pewter Mazarine. So dish them up for a little Dish or Plate. Scrape a little Sugar over them. They are proper for second Course for Supper. Or you may garnish your stew'd Pippins with them. So serve them.

To make a Pippin-Fraize.

Pare six Pippins, and cut out the Cores with a Pen-knife; cut them in thick Slices as for Fritters, or rather thicker, and fry them in a little clarify'd Butter, turn them once, keep 'em as whole as you can; when they are tender, lay them on a Sieve with your Knife, that the Fat may run from them; and make a Batter as follows: For a Plate,

B 2

take

4 A. *The Compleat Court-Cook.*

take five Eggs, keeping out two Whites; beat them up with a Handful of Flower, half a Pint of Cream, a little Salt, as big as the Yolk of an Egg of Sugar; make your Batter of the Thickness betwixt a Fritter and a Pancake, and put into it as big as half an Egg of Butter, and put it over the Fire; then pour in half your Batter; when it is a little baked, place your fry'd Apples thick all over it; then pour over them the rest of your Batter; keep doing softly till your Batter is of the Thickness that you can turn it with a Plate; then turn it once or twice till your Paste is thoroughly bak'd, and serve it on Plates or little Dishes, for second Course or Supper, scraping over it a little Sugar.

ARTICHOKES

ARE used in Ragoos and Giblet-Pyes: We likewise serve them in Plates or little Dishes dressed in the several Ways following.

To force Artichokes.

Boil them, take out the Bottoms, and fry them with drawn Eggs, Marrow, a little Sewet, grated Bread, and beaten Pepper and Salt. So force your Artichokes and Bottoms, and garnish them with it and grated Bread. Then bake them, and let your Sauce be Butter, Gravy and Lemon. So serve it.

To fry Artichokes.

Cut them in Slices, take out the Chokes, and give them four or five Turns in boiling Water to blanch them: Then take them out of the Water, and steep them in Vinegar, Pepper and Salt:

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Dip^r them in beaten Eggs, flower them well, and fry them in Hogs Lard or clarify'd Butter. So serve them with fry'd Parsley.

Artichokes with white Sauce.

Take very young Artichokes and boil them in Water and a little Salt: When they are boil'd tofs up the Bottoms with Butter and Parsly, season'd with Salt and white Pepper. Let your Sauce be Yolks of Eggs, a Drop or two of Vinegar, and a little Gravy.

Artichokes with Butter.

Your Artichokes being boil'd as above, take out the Chokes, and make your Sauce with fresh Butter, Vinegar, Salt and grated Nutmeg; with a little Flower to thicken the Sauce.

Artichokes à la poivrade.

Take Artichokes that are very young and cut them in Quarters; cut out the Choke, and blanch them in fair Water: When they are blanch'd, lay them in a Dish with Pepper and Salt: So serve them.

Artichokes with Cream.

Boil them in Water, and when they are boil'd tofs them up with Butter in a Stew-pan, then put to them some Cream, with a Bunch of Cives and Parsly; thicken your Sauce with the Yolk of an Egg, and put in it a little Salt and Nutmeg. Serve them in Plates or little Dishes.

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Artichokes in Puree.

When you have well wash'd and cleans'd the Bottoms of your Artichokes, boil them in blanch'd Water, putting in it a good large Lump of Butter, kneaded up with a little Flower and Salt: When they are boil'd, take them out of the Water, and having made them into Puree, strain them through a Sieve in the same manner as you do Pease. Then set them to simmer in a Stewpan over a gentle Fire, with fresh Butter, Salt, Pepper, and Nutmeg and Cloves pounded in a Mortar: Add to this a Bunch of Parsly, young Onions and Thyme, with a Leaf of Bays. When you are almost ready to serve, pound in a Mortar some blanch'd sweet Almonds, some candy'd Lemon-Peel, Biskets of bitter Almonds, Yolks of hard Eggs, and a convenient Quantity of Sugar: Mix all these Ingredients together with a little Orange-Flower Water; and having incorporated this Composition with your Puree of Artichokes, set it a Moment over the Fire, and then serve it.

Artichokes being of great Use in Cookery throughout the whole Year, for almost all sorts of Ragoos, Soops, &c. it is necessary to lay in a good Provision of them, by observing the following Directions:

To keep Artichokes all the Year.

Take a Quantity of Water proportionable to your Number of Artichokes, so that they may steep in it, and boil it with as much Salt as you judge necessary. Then take it off the Fire, and let it stand till the foulness of the Salt be settled at the
the

The Compleat Court-Cook. A. 7

the Bottom : Then pour it into the Vessel in which you intend to keep your Artichokes : Blanch them in boiling Water, only so long that you may take out the Chokes : Wash them in two or three several Waters, till you are sure they are very clean, and then put them into the Pickle you have already made for them, pouring on the top of it some Oil or good Butter, that no Air may enter. And if you will, you may put a little Vinegar to your Pickle. Cover your Vessel very carefully with Paper, and lay a Board over it, that the least Breath of Air may not get in. When you would use your Artichokes, you must first steep them in fresh Water to take away the Salt. They will keep in this manner a Year and more.

Artichokes may likewise be kept dry : To this End, when you have blanch'd them, and taken out the Chokes, as above directed, lay them a draining on Grates or Hurdles of Osier ; then put them into an Oven moderately hot, till they become as dry as Wood. Before you use them, you must steep them for two Days in luke-warm Water ; by which means they will come to themselves, and be as fresh as when they were first gathered. In blanching them off, put in the Water a little Verjuice, Salt and Butter, or good Beef-Sewer.

There is likewise another Way of keeping them. Chuse the best Artichokes you can get ; and with a sharp Knife cut off the Leaves and Chokes, and throw each Bottom immediately into fair Water, otherwise they will turn black. When you take them out of the Water, throw them into Flower, and cover them all over with it ; then range them one by one on a Hurdle and dry them in the Oven. When you would make

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Use of them, lay them first a soaking for four and twenty Hours, and then boil them as you do other Artichokes. You will find that by this means they will not have lost their Taste.

ASPARAGUS

IS a constant Dish in the Spring, while it is in Season; the biggest are reckoned the best. The several Ways of dressing it are as follows.

Asparagus with Cream.

Cut the green part of your Asparagus in Pieces an Inch long, and blanch them a little in boiling Water; then toss them up in a Stew-pan with good Butter or Lard; but take care they be not too fatty. Put to them some Cream, a Bunch of Pot-Herbs, and season them moderately. Before you serve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar, and then serve them.

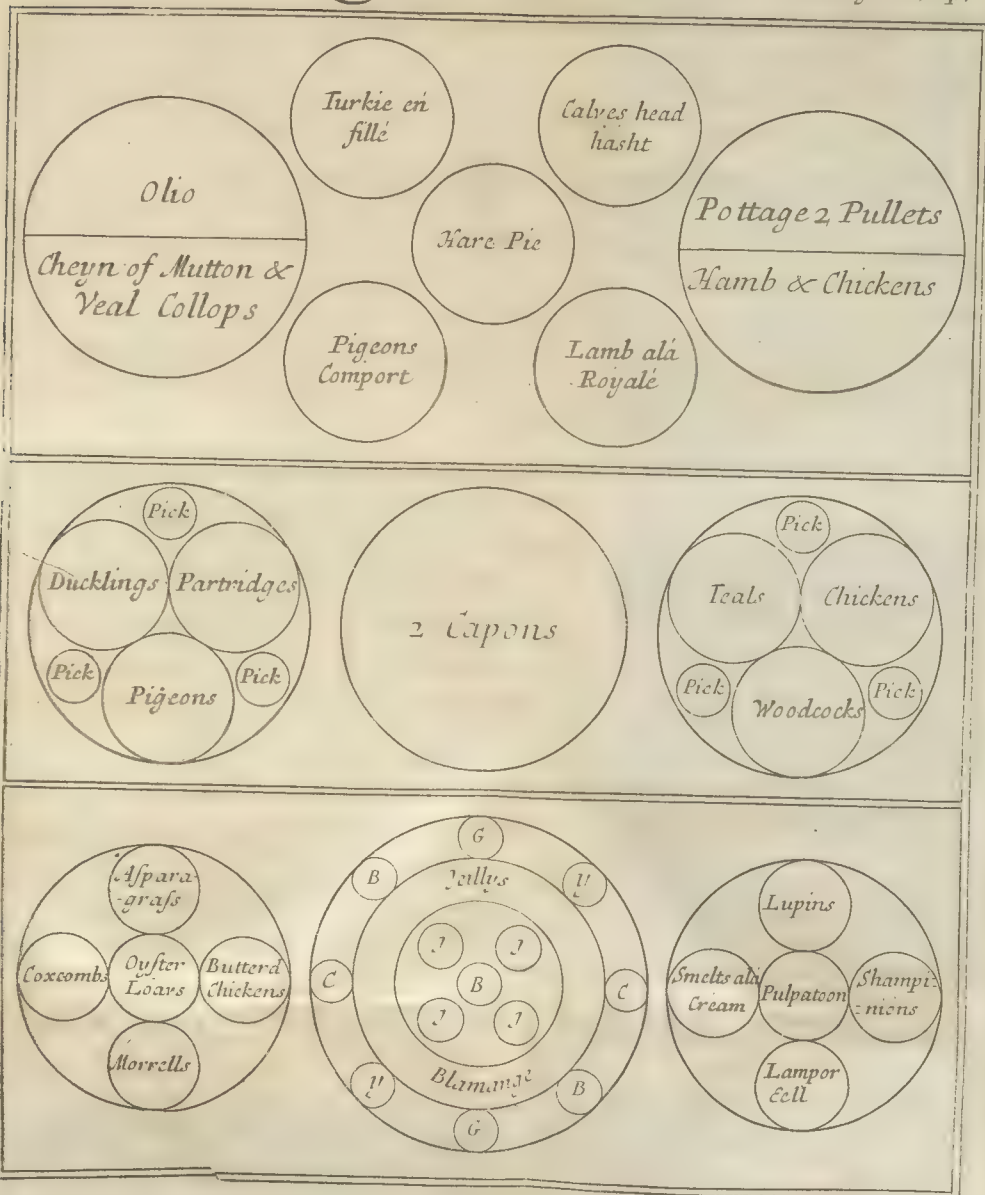
Asparagus with Gravy.

Cut them in pieces as before, and toss them up with melted Lard, Parsly, Charvil cut very small, and a whole Leek, which you must remember to take away: Season them with Salt, Pepper and a little Nutmeg, and set them a simmering in a Stew-pan over a gentle Fire with a little good Broth; when they are enough done, take from them all the Fat, pour over them some Mutton-Gravy and squeeze upon them the Juice of a Lemon. So serve them.

Aspa-

Queens Dinner.

February 6. 1704.



Middle Dishes

2 of Lupins

2 of Oysters

2 of Sweetbreads

2 of Asparagras

2 of Blamange

2 of Yellow

2 of Cristal

2 of Green

2 of Coxcombs

2 of Srimps

2 of Larks

2 of Tongues

Tab. 21.

Dinner .

February 6. 1704.

Calves head
hashit

Pottage 2 Pullets

Hamb & Chickens

Lamb ala
Royale

Anno

1705

Olio

Cheyn of Mutton
& Veal Cutlets

Beef ala Royale

Hamb Pie with
Chickens

Supé Lorrain

Turky Spaniola

First

Course

2 Green Geese
rosted

6 Snipes

Second

Lambes
head
Olives
of Veal
Petit
Pattys
Lobsters
Pupton
Carps
civet

Course

Partridges

Woodcocks

Tab: 22.

Oyster
Loaves
Aspara-
grafs
Butter'd
Chickens
Mush-
rooms
Smelts
ala Cream

Third

Dish of Plates
of cold things and
Jeillys of all sorts

Course

Tanxie
Cocks-
combs
Shampi-
nions
Sweet-
breads &
Marrow
Morrells

Din

Suppe Lorrain

Cal Turkey Spaniola

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Shamyn
nions

Sweet
breads &
Marrow

Morrells

Asparagus with Butter.

Boil them in Water and a little Salt: Take care they be not over done; when they are boil'd enough, set them a draining; then lay them in a Dish, and let your Sauce be Butter, Salt, Vinegar and Nutmeg or white Pepper, and the Yolk of an Egg to thicken it; keep it continually moving, and pour it on your Asparagus, then serve them.

To preserve Asparagus.

Cut off all the hard part of the Stalk, that is not eatable: Give the rest one boil in Butter and Salt; then put them into fair Water. When they have lain till they are cold, take them out and drain them dry: Then put them into a Vessel, where they may be at their full Length without breaking; put to them some Salt, whole Cloves, sliced Lemon, and as much Water as Vinegar: Lay a Napkin in the Vessel over them, and cover the Napkin with melted Butter. Keep them in a Place neither hot nor cold; and when you would use them, dress them in the same manner you do those that are newly gather'd.

B.

To make BAIN-MARIE.

TAKE three Pounds of lean Beef cut in Slices, three Pounds of a Fillet of Veal, and one Pound of the large End of a Leg of Mutton, the Fat taken from all of it; one Partridge;

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tridge, one Capon, from which you must take off the Skin, and fill the Body with Rice, pick'd very clean. Then take an earthen Pan big enough to hold all this Meat, and scald it in Water before you use it. Season your Meat with a very little Salt, and an Onion stuck with two Cloves: Put your Meat into the Pan, and pour to it two Quarts of Water: Then cover the Pan with its Lid, and stop it close with Paste and Paper over it, that no Steam may come out. Set a Kettle of Water over the Fire, and make it boil; then put the earthen Pan into the Kettle, and take care to have scalding Water always ready to replenish that in the Kettle as it boils away. Keep it boiling five Hours, then take it off, and strain the Broth thro' a Sieve or Napkin: Let it stand a while, and then take off all the Fat; set it a simmering with some Crusts of Bread; and serve it.

B A R B E L

IS a River-Fish, very well tasted, and dressed in different Manners.

To stew Barbels.

Having scaled and drawn your Barbels, put them into a Stew-pan with Wine, fresh Butter, Salt, Pepper, and a Bunch of sweet Herbs: When they are ready, knead a bit of Butter with a little Flower, and put it in to thicken the Sauce. So serve them.

Others dress them as above, excepting the Butter; of which they use none: But when the Barbels are stewed, they serve them up with a Ragoo made of Mushrooms, Truffles, Morils,
Arti-

The Compleat Court-Cook. B. 11

Artichoke-Bottoms, Salt, Pepper, fresh Butter,
Broth made of Fish, or Juice of Onions.

To dress Barbels au Court-Bouillon.

It is generally the largest Fish that are dress'd in this Manner. Take therefore a large Barbel, and draw it, but do not scale it: Lay it in a Dish, and throw on it Vinegar and Salt scalding hot. Then set your Fish-pan over the Fire with White-Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-Leafs, Onion, Lemon or Orange-Peel; when it boils very fast, put in your Barbel; and when it is boil'd, take it up and serve it dry upon a clean Napkin, instead of a Dish of Roast-meat. Let your Garniture be Parsly or Garden-Cresses.

To boil Barbels.

After they are scaled and drawn, make small Incisions in the Sides of them; then rub them with melted Butter, and strew them over with pounded Salt: This done, lay them on the Grid-iron, and when they are broil'd, make your Sauce with fresh Butter, Salt, Pepper, Nutmeg, Anchoves, Capers, Cives shred small, with a little Flower to thicken it; put to it likewise a Drop of Water, and as much Vinegar, shaking it continually till it be thickened, and then pour it on your Fish: Otherwise you may use the same Sauce as for a roasted Pike, which see in Letter P. and let your Garniture be the same likewise.

Beans. See *French-Beans* in Letter F.

BEEF

B E E F.

B E I N G a Food, not more common than necessary, several Ways of dressing it have been invented, not only to make it the more grateful to the Taste, but also that it might do Honour to the best Tables. The usual Ways of dressing it are so well known that we shall not need to mention them; and therefore we will confine our Instructions to those only that are not so common, except at the Tables of Princes and Great Men. And first of

Beef à la Braise.

Take two or more Ribs of Beef, only the fleshy Part of them that is next the Chine, cutting off the long Bones and taking away all the Fat. Lard it with large Pieces of Bacon, season'd with Spices, Sweet-Herbs, Parsly, young Onions, a little Quantity of Mushrooms and Truffles, shred very small. When your Beef is thus larded, bind it about with Packthread for fear it should break to Pieces when you come to take it out of the Stew-pan, which must be bigger or less according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef an Inch thick, well beaten, and season'd with Spice, Herbs, Onions, Lemon-Peel, Bay-Leafs, Pepper and Salt. Then put in the Beef, observing to lay the fleshy Side down-most, that it may the better take the Taste of the Seasoning. You must season the upper Part of it as you did the lower, and lay over it in like manner Slices of Beef, and over them Slices of Bacon: This done, cover your Stew-pan, and
close

close it well with PASTE all round the Edge of the Cover : Then put some Fire as well over as under it. While your Beef is thus getting ready, make a Ragoo of Veal-Sweetbreads, Capons-Livers, Mushrooms, Truffles, Asparagus-tops and Artichoke-bottoms, which you must toss up with a little melted Bacon, moisten with good Gravy, and thicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to serve, take up your Beef, and let it drain a little ; then lay it in the Dish in which you intend to serve it, and pour your Ragoo upon it.

This Beef *à la Braïse* is sometimes serv'd with a hash'd Sauce ; that is to say, we take a little of the lean of a Gammon of Bacon, some young Onions, a little Parsly, some Mushrooms and Truffles, and shred all of them very small together : Then we toss it up with a little Lard, moisten it with good Gravy, and thicken it with the Cullis last mention'd, and when we serve up the Beef, we pour this Sauce upon it.

At other Times we serve it with a Ragoo of Cardoons, or of Succory, or of Celery, or of roasted Onions, or of Cucumbers ; which last is made in the following manner.

Take some Cucumbers and pare them : Cut them in two in the Middle, take out the Seeds : Then cut them in small Slices, and marinate them for two Hours with two or three sliced Onions, Vinegar, and a little Pepper and Salt ; after this, squeeze your Cucumbers in a Linen Cloth, and then toss them up in a little melted Bacon ; when they begin to grow brown, put to them some good Gravy, and set them to simmer over a Stove. When you are ready to serve, take off the Fat from your Cucumbers, thicken them with a good Cullis made
of

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of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoo of Cucumbers serves likewise for all Sorts of Butcher's Meat that we either roast or stew in a whole Joint in its own Gravy.

Note, That we make Beef *à la Braise* of all the Pieces that grow next the Chine from the Neck to the Rump, as well as of the Ribs.

Beef farced.

We farce only the same Pieces of Beef that we dress *à la Braise*; that is to say, what we generally call roasting Pieces, and you may farce them with a Salpicon, for which see the Directions in Letter S. Or else when your Beef is almost roasted, raise up the Skin or out-side of it, and take the Flesh of the Middle, which you must shred very small with the Fat of Bacon, and Beef, fine Herbs, Spices, and good Garnishings. With this you farce or stuff your Beef between the Skin and the Bone, and sew it up very carefully to prevent the Flesh from dropping into the Dripping-Pan, when you make an End of roasting it. Garnish your Dish with Fricandeaux, (which see in Letter F.) after the manner of larded Cutlets, and with fry'd Bread: And when the Dish is on the Table, take away the Skin, that it may be eaten with Spoons.

Rump of Beef rowl'd.

Having taken out the Bones, make a Slit the whole Length of it, and spread it as much as you can: Lard it with large Lardnos of Bacon well season'd. Make a Farce of the Flesh of the Breasts of Fowl, Beef-Sewet, Mushrooms and boil'd Ham:

Ham: Season your Farce with Pepper, Salt, sweet Herbs, Spices, Parsly and small Onions, a few Crumbs of Bread moisten'd with Cream, and three or four Yolks of raw Eggs: Hash all this together and pound it in a Mortar: Having spread this Farce on the Piece of Beef, rowl it up at the two Ends; and tie it fast with Pack-thread: Take a Pot or Kettle of the Size of your Peice of Beef, and garnish the Bottom of it first with Bards of Bacon, and then with Slices of Beef well beaten and season'd with Salt, Pepper, Herbs, Spices, Onions, Carots and Parsnips. Put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it. Cover your Pot very close, put Fire under and over it, keep it stewing for ten or twelve Hours. Make hash'd Sauce with some Ham or Bacon cut in Dice, with hash'd Mushrooms and Truffles, small Onions and Parsly. Toss up all this in a Saucepan with a little melted Bacon, and moisten it with good Gravy; when it is enough, take off all the Fat; and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to serve, mix among it a hash'd Anchove and a few Capers: Take up your Beef and drain it very well; then lay it in your Dish, pour your Sauce upon it; so serve it very warm.

At another Time you may serve it with a Ragoo of Calves Sweet-breads and Cocks-combs; (the manner of making it is already set down in the Receipt for Beef *à la Braise*,) or with a Ragoo of Cucumbers and Succory.

Brisket of Beef à la Chalonnoise.

Take a Brisket of Beef and set it a boiling; when it is half boil'd, take it up and lard it with
large

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large Lardons of Bacon: then put it on a Spit and to make it stick fast, take two Sticks and tie them at both Ends of it. Have in your Dripping pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rind of Lemon and Orange, Rosemary and Sage; and keep basting with it all the while it is roasting. When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread, or Flower stir'd in a little strong Broth. Let your Garniture be Mushrooms, Palates, and Asparagus.

Beef-Steakes rowl'd.

Take, for Example, three or four large Steaks of Beef, according to the Size of your Dish, and flat them on a Table with your Cleaver. Make a Farce with Capon's Flesh, a Piece of a Fillet of Veal, some of the Fat and Lean of a boild Gammon of Bacon, and the Fat of a Loin of Veal, Parsly and young Onions, Sweet-breads, Truffles and Mushrooms, the Yolks of four Eggs, and a little Cream; when all this is well season'd with Spice and Herbs and hash'd very small, lay it on your Slices of Beef, which you must then rowl up very handsomely, so that they may be firm and of a good Size. Then put them a stewing, and let them stew a good while. When you think they are enough, take them up, drain off the Fat, slit them in two, and lay them in the Dish, the cut Side uppermost. You may put to them some Ragoo or other; or only a good Cullis, if you think fit.

Rump

Rump of Beef boil'd.

Rub it all over with common Salt, all Sorts of Pot-Herbs, Pepper and a little Salt-Petre, and let it lie three or four Days. Put it in a Pot proportionable to its Size, and fill the Pot with Water; among which put some Onions and Carots, &c. Garden-Herbs, Bay-Leafs, Cloves, Pepper and Salt. Boil your Beef, and when it is ready, lay it in a Dish, garnish'd with green Parsly. So serve it hot for the first Course.

Beef à la mode.

Take a large Slice of Beef, three Inches thick, most lean, from the Buttock or elsewhere. Season it on both Sides with Pepper, Salt and Cloves, all pounded. Then pound in a Mortar likewise two Shalots, or half a dozen Rocamboles, with some Garden-Basil, Thyme and Parsly; when they are well pounded, pour upon them a good Glas of White Wine: Strain it off, and lay your Beef to marinate in it for two Hours; then lard it with large Bits of Bacon, and put it with a good Cullis into a Stew-pan, together with a few Bay-Leafs; add to it another Glas of White Wine, and let it stew over a gentle Fire.

It is generally serv'd cold for Breakfast, or the first Course, in Slices somewhat thick, with shred Parsly over it.

There is another way of doing it, which is thus: Beat it very well, lard it as above, and tofs it up in a Frying-pan before you stew it: which you may do either in one Glas of White Wine and two of Water, with Salt, Pepper, Bay-Leaf, Rind of Lemon, and half a dozen Mush-

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rooms: Or else in its own Gravy, keeping it close cover'd over a gentle Fire; and when it is ready, put a Cullis to it to thicken it.

Beef à la Vinaigrette.

Take a large Slice of Beef, as for your Beef *à la Mode*; beat it well, and stew it with Water and a Glass of White Wine, season'd with Salt, Pepper, Cloves, Bay-Leaf, and a Faggot of Herbs: It must be season'd high. Let the Liquor boil most away: Then take it off the Fire, and set it a cooling in the same Pot, Liquor and all; and when it is cold, serve it with slic'd Lemon and a Drop of Vinegar.

We also put Beef into Paste; for which see the Receipt for a Veal-Pye in Letter P. and observe the same Method; except that the Beef-Pye requires more Baking; nor must you above all forget to leave a Hole in the Lid while it is baking, and to close it when baked.

Neats Tongues à la Braise.

Cut away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as cleverly as possible. Lard them with large Bits of a raw Gammon of Bacon well season'd: Then take a Boyler, and cover the Bottom of it with Bards of fat Bacon, and Slices of Beef well beaten: Lay in your Tongues with sliced Onions and all Sorts of sweet Herbs and Spices, and season them besides with Pepper and Salt: Cover them with Slices of Beef and Bacon, in the same Manner as under them, so that they may be entirely wrapped up in them; put them *à la Braise*, with Fire above and under.

You

You must keep them so eight or ten Hours that they may be thoroughly done : After which you must have in readiness a good Cullis of Mushrooms, or some other good Ragoo with all Sorts of Ingredients, as Mushrooms, Morils, Truffles, Sweetbreads, &c. Having taken up your Tongues, you drain them and take off the Fat, then lay them in a Dish, and your Ragoo over them. If you would garnish the Dish, you may cut one of the Tongues in Slices, or else garnish it with Fricандаux, all serv'd very warm.

Calves Tongues are sometimes dress'd in the same Manner ; and if one will, they may be farced without larding, and serv'd up with the same Ragoo.

Another Way to dress a Neat's-Tongue.

Boil it in Water with a little Salt, and a Faggot of sweet Herbs : When it is almost enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon. Then lay it down to the Fire, and while it is roasting, baste it with Butter, Salt, Pepper and Vinegar. When it is roasted, cut it in large Slices, and toss it up a Moment in a Stew-pan, with a Ramolade made of Anchoves, Capers, Parsly and Onions shred very small : Then toss all up in good Beef-Gravy, with Salt, Pepper, a few Rocamboles and a Drop of Vinegar ; and serve it for first Course.

We serve it likewise, after having cut it in Slices, with a Ragoo of Mushrooms, Sweetbreads, Artichoke-bottoms, Salt, Pepper, Butter or melted Bacon : We set it a simmering in this Ragoo, and so serve it : But observe that when

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we serve it this Way, and we use no Vinegar in basting it, but only Butter.

Calves Tongues are dress'd in the same Manner, and may be serv'd whole, either with a *Poivrade* or a sweet Sauce.

B E E T S

AR E a Sort of Root, that for being common ought not to be despised: They are eaten either in Salads, or fry'd in the following Manner:

To fry Beets.

Having bak'd them in an Oven, peel them, and cut them in Slices long-ways, and of the thickness of half an Inch or rather more: The large ones, when cut, are almost of the shape of Soles. Then steep them in a thin Batter, made of White Wine, the finest Wheat-Flower, Cream, the White and Yolk of Eggs, (more Yolk than White) Pepper, Salt, and Cloves beaten to Powder: When they have lain in the Batter a little while, take them out and drudge them with Flower, crumm'd Bread and shred Parsly: Then fry them, and when they are dry, serve them in Plates or small Dishes with Juice of Lemon.

We likewise make a Fricassee of them with Butter, Parsly, Onions, Pepper and Salt.

B I S Q U E.

A Bisque is a Soop in Ragoo. We make Bisques of Quails, of Capons, and of Pulletts; but more commonly of Pigeons, as follows:

To

To make a Bisque of Pigeons.

Your Broth and Gravy being prepar'd, as directed in the Receipt for making *Soop de Santé*, (which see in Letter S.) put the Crust of two *French Rolls*, with two Quarts of good *Veal-Gravy*, and boil it over the Fire; strain it through a fine Strainer or Sieve, rubbing the Bread all through with a Ladle. Then take six or eight *Squab-Pigeons*, truss them up, and boil them tender, a Pound of *Cocks-combs* well blanch'd and tender boil'd; both of them in good Broth: You must give the *Cocks-Combs* half an Hour's boiling more than the *Pigeons*: Cut a blanch'd *Sweetbread* in Dice, fry it in Butter, brown, and a few of the smallest of your *Cocks-Combs* cut in Pieces; put both into your Bread and Gravy, strain'd as above. Garnish your Dish with a Rim of *Paste*, and the biggest of your *Cocks-Combs* on the out-side of it. Your Bread being soak'd in your Dish with good Gravy, place your *Pigeons* round in the Middle, and boil up your *Cullis* with the fry'd *Sweetbreads* and *Cocks-Combs*: Let it be of the thickness of Cream, and squeeze in half a Lemon. So serve it.

To make a Bisque of a Pullet.

Draw and truss a *Pullet* very neatly, blanch it in hot Water, and boil it in good clear Broth with several Bards of Bacon, an Onion stuck with Cloves, and two or three Slices of Lemon. Take care to scum it well. When it is boil'd as it ought to be, take it off the Fire, and set it over a Chafing-Dish to keep it warm. Then

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make a Ragoo of Veal-Sweetbreads blanch'd, of Mushrooms, Truffles, Artichoke-bottoms, all cut in small Pieces, tosse them up all together with melted Bacon: Pour on it some good Veal-Gravy; and when you have taken off all the Fat, thicken it with a Cullis of Veal and Gammon of Bacon, and put a little Veal-Gravy upon it: When your Ragoo is ready, set some Crusts of chipt Bread a simmering in good Broth; and when it has simmer'd enough, lay your Pullet upon it, and your Ragoo all round it. So serve it.

Bisque of Quails and others Fowls.

Truss your Quails in like manner as your Pullets, and tosse them up in a Stew-pan till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of sweet Herbs, some Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garnish your Bisque as the other, with Veal-Sweetbreads, Artichoke-bottoms, Mushrooms, Truffles, Fricандаux, and Cock's-Combs, with the finest of which last make a Rim round your Bisque; and pour a little Veal-Cullis upon it.

Bisque of Fish.

Take a large Carp; let it be a Miltre; Having scal'd and drawn it, take off all the Flesh, and pick out all the Bones. Hash the Flesh small, together with blanch'd Mushrooms, and set your Hash a stewing in a Stew-pan with Butter, Salt, Pepper, sweet Herbs, and a little Fish-Broth; When

When this is ready, make another Ragoo by it self, with the Milts of Carps, the Livers of Pikes, and the Tails and Claws of Cray-fish : this last Ragoo is to serve likewise to garnish your Bisque : When all this is prepared, lay in your Dish some Crusts of Bread that have been dry'd in an Oven ; soak your Bread with some good Fish-broth, which you must be sure to have ready for that Purpose : When your Soop is simmer'd enough, garnish it with the hash'd and the other Ragoo, and serve it very warm. There are some that do not make use of the Hash, but of the Ragoo only. The Body of the Carp from whence you took the Flesh, may be imploy'd in making Fish-broth ; which is generally made of Carp, Eel, Tench and Pike, cut in Pieces ; and then put into a great Kettle with Water, Butter, Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves : We boil all this together for the Space of an Hour, and then strain it through a Linen Cloth. See farther Directions for this in the Receipts for Fish-broth under the Article Broth.

Bisque of Cray-fish.

After having wash'd them very clean, boil them in Water, and from the largest of them pull off all the Claws, and pick out the Tails so as to leave them hanging at the Shells ; but from the rest pick out the Tails ; and keep the Shells to help to make the Cullis ; the Receipt for which you will find in Letter C. Take the Tails of the Cray-fish, some small Mushrooms, some Truffles cut in Slices, and toss them up in a Sauce-pan, with a Morfel of Butter, and a little Fish-broth. Put to all this a Bunch of sweet Herbs, and let it sim-

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mer over a gentle Fire: When you think it enough, put to it some Asparagus-tops, half a dozen Artichoke-bottoms, and thicken it with a Cullis of Cray-fish. Set some Crusts of Bread a simmering in good Fish-broth, and let them fasten to the Bottom of the Dish; and when they stick to it, garnish the Soop with a Border of your pick'd Cray-fish: Put a stuff'd Roll of Bread in the Middle, and the Artichoke-bottoms about it, together with some Morfels of the Milt of Carps; pour the Ragoo and the Cray-fish Cullis upon it; and serve it up very hot.

To make BLANC-MANGER *or* BLAMANGEE.

BLANCH off a Pound of sweet Almonds in scalding Water, take off all the Husks, and pound the Kernels as fine as Paste, in a marble or other Stone-Mortar: As you are pounding them, put to them now and then a Spoonful of Jelly (for which see the Receipt in Letter J.) to keep them from oiling: When they are reduced very fine, put them into a clean Sauce-pan with a Quart or three Pints of the above-mention'd Jelly: Warm it over the Fire, till it is scalding hot, breaking your Almonds well with your Jelly, with a Silver or Wooden Ladle: Then take it off, and strain it through a Woollen Strainer, or a Table-Napkin, into a Dish, rubbing the Almonds through as hard as you can with the Ladle: Put back your Jelly on the Almonds three or four Times, till you find that the *Blanc-manger* is almost as thick as a Cream; otherwise it will be apt to part when it is cold, the Almonds swimming on the Top, and the Jelly falling to the Bottom; which looks not well, and is a Sign that

that the Almonds were not well beaten, or not often enough strained. This done, fit it up in Jelly-Glasses, to set betwixt your plain Jelly, or put it in a China-Bowl for the Middle of the Dish, or in cold Plates for the second Course : Or put two Glasses of each Sort in the Vacancies of your Plates ; the white opposite to one another, and so the other : Or, with these two Jellies you may make a Dish for the second Course by themselves. I have asserted this, because mixing the Ingredients cold for the plain Jelly, I think, is better than putting the Eggs into the Stock after it boils. *Note,* This Way of mixing of the Ingredients cold is not commonly known. The plain Jelly and this are proper for second Course or Supper, and some use them for a Dessert. You may make half the Quantity with half the Ingredients, according to your Occasion. If the Eater loves it, you may use a little Musk in the Running of your Jelly, ty'd in a Rag, and thrown into your Jelly-Bag ; but most Persons of Quality eat it plain. If you have a Mind to make it red or yellow, take what Quantity of Jelly you please, and to make it red, squeeze through a Bit of clean Cloth a little Cochineal ; to make it yellow, a little Saffron. Wash your Jelly-Bag out in cold Water ; and be sure let no Smoke come near it, and that it be very dry, when you run your Jelly ; and do not shake your Bag as you pour it in, for then it will be apt to stop : When you use your Bag, hang it on a Plate or Spit, with the Mouth open.

BOUCONS.

TO make *Boucons*, Take the Lean of a Fillet of Veal, and cut it into Slices somewhat long and thin : Lay them flat on a Table : Have in readines some Bits of Bacon, such as you use in larding, and as many of a raw Ham, and place them, one fat and one lean, the whole length of your Slices of Veal ; strew on them some shred Parsly and Cives, and season them with Spices and savoury Herbs. Then rowl up the Slices very handsomely and stew them *à la Braise*. When they are done enough, let the Fat drain from them ; have a good Cullis and a Ragoo of Truffles, Mushrooms, &c. and serve them very warm. *Boucon* is a *French Word*, which properly signifies a Mouthful or Morfel.

BREAM

IS a fresh Water Fish, and generally eaten either fry'd or broil'd. We dress it as follows. After it is scaled and drawn, we notch the Sides of it, dip it in melted Butter, lay it on the Gridiron, and baste it from Time to Time with melted Butter : When it is broil'd enough we make a brown Sauce with Cives, Parsly, Capers, and Anchoves, which we toss up in a Sauce-pan with a Morfel of Butter : We put in it a little Fish-broth, and thicken it with a Cullis that we throw on the Fish. Observe, not to put in the Anchoves till you are going to serve.

We likewise sometimes serve it with a white Sauce, made as directed before in the Receipt for a broil'd Barbel. You may serve it also with a good Farce of Herbs.

To

To make BROTH with Flesh.

TAKE according to the Size of your Boiler, Slices of Beef, Fillets of Veal, a roasted Leg of Mutton from which you must take off all the Fat : Put all this into your Boiler with cold Water, and scum it well : Let it boil over a gentle Fire ; and add your Fowls according to what Sloop you would make. If it be for your Bisques, make use of this Broth to boil your Chickens, your Quails, or your Pigeons, each of them by themselves, with Slices of fat Bacon and Lemon, to keep them very white ; And you must add likewise to your Stock of Broth some Fowls, to strengthen it. Season it with Roots, Salt, Onions and Cloves, and let it boil as long as in Discretion you think fit.

This Broth serves, for the most Part, for all Sorts of Soops ; it is nothing but the different Meats we put to them, and the Garnishings, whether they be Cullises or Legumes, that distinguish the different Soops from one another. This is the best Method in use now-a-days for making a general Broth to be imploy'd in every Thing we set a simmering ; and we make Use of it to moisten all Sorts of Cullises, made of Flesh, and to boil all Sorts of Legumes.

To make Broth for Breakfast.

We make it of the Chine-Part of a Rump of Beef, of the Crag-Ends of a Neck of Mutton and a Neck of Veal, and of two Chickens. We take the white or Breasts of the two Chickens after they are boil'd, and pound them in a Mortar with some Crum of Bread soak'd in the Broth :
We

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We strain the whole through a Sieve, and pour it on Crusts of Bread that we have laid a simmering in the same Broth.

You will find the particular Broths for the several Sorts of Soops in their respective Places in Letter S.

To make Fish-Broth.

This Broth is the Stock of all the Fish-Soops that are made, with the Distinctions that are set down for each of them.

Take some Tenches, Eels, Pikes and Carps, and after having prepar'd them as for boiling, pull out their Gills, and cut them in Pieces ; put all together into a large Kettle, with Water, Butter, Salt, a Bunch of sweet Herbs, and an Onion stuck with Cloves. When it has boil'd an Hour and a half, strain the Broth through a Table-Napkin, and divide it equally into three several lesser Kettles. In one of them put the Pickings or Cullings of Mushrooms, and strain them afterwards through a Sieve, with a Cullis, some fry'd Wheaten Flower, and a sliced Lemon : This will serve you to thicken the brown Soops, and for Dishes for the first Course, and also for Plates or little Dishes. In another of them, strain some pounded Almonds, and some Yolks of hard Eggs ; and this will serve for your white Soops, as Profitroles, Soops of Smelts, Perches, Soles, and other Fish that are serv'd with white Broth ; as also for certain Ragoos of the like Nature. In the third Kettle boil the Fish of all your Soops, as well white as brown, either for the first Course, or Plates or little Dishes, and even make some Jelly of it.

You

You may likewise make Fish-Broth in the following Manner : Take a Kettle of a proportionable Bigness in Regard to the Soop you have Occasion for : Put Water in it, and set it over the Fire with Roots of Parsly, some Parsnips and whole Onions, a handful of Parsly and Sorrel, all Sorts of Pot-Herbs, and good Butter, the whole well season'd. Add to this the Bones and Carcasses of the Fish, whose Flesh you have used for Farces ; even the Tripes of them after they are well clean'd, some Tails of Cray-Fish pound-ed in a Mortar, and four or five Spoonfuls of the Juice of Onions. All this being well season'd and well boil'd, strain it through a Sieve, put it back into the Kettle, and keep it hot, to simmer your Soops, to boil your Fish and other Things.

Another Fish-Broth.

Take some Onions, Carots and Parsnips ; cut them in Slices ; put them in a Stew-pan with a Lump of Butter : And set them a Sweating as a Juice of Onions. When this is brown, put your Fish into the Stew-pan, and give them two or three Turns : Moistten the whole with a clear Puree, and put to it a Bunch of Parsly, some Cives, sweet Herbs, Cloves and Salt, together with some Mushrooms. Boil all this together for the Space of an Hour ; then strain it through a Sieve into a middle-siz'd Kettle, and make use of it to simmer your Fish Soops. Take Notice that to make Fish-Broth, Carp is the best of all Fish whatever.

To make meagre Broth for Soop with Herbs.

Put all Sorts of good Herbs into a Kettle of Water, with two or three Crufts of Bread : Season

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it with Salt, Butter and a Bunch of sweet Herbs. When it has boil'd an Hour and a half, strain the Broth through a Napkin or Sieve. It will serve you to make Soop *de Santé* with Herbs, and others, as Lettuce-Soop, Asparagus-Soop, Succory-Soop, Artichoke-Soop, &c.

To make Broth of Roots.

Boil about two Quarts of clung Pease; when they are very tender, bruise them to a Mash; put them into a large Boiler, that holds a Bushel of Water, and hang it over the Fire for an Hour and a half; then take it off, and let it settle. Take next a middle-fiz'd Kettle, and strain into it through a Sieve the clear Puree; into which put a Bunch of Carots, a Bunch of Parsnips, and a Bunch of Parsly-Roots; a dozen of Onions: Season it with Salt, a Bunch of Pot-Herbs, and an Onion stuck with Cloves. Boil all of it together, and put in a Bunch of Sorrel and another of Charvil, and two or three Spoonfuls of Juice of Onions. See that the Broth be well tasted, and make Use of it to simmer all Sorts of Soops made of Legumes.

C.

CABBAGE, and COLLY-FLOWERS.

To Force Cabbage.

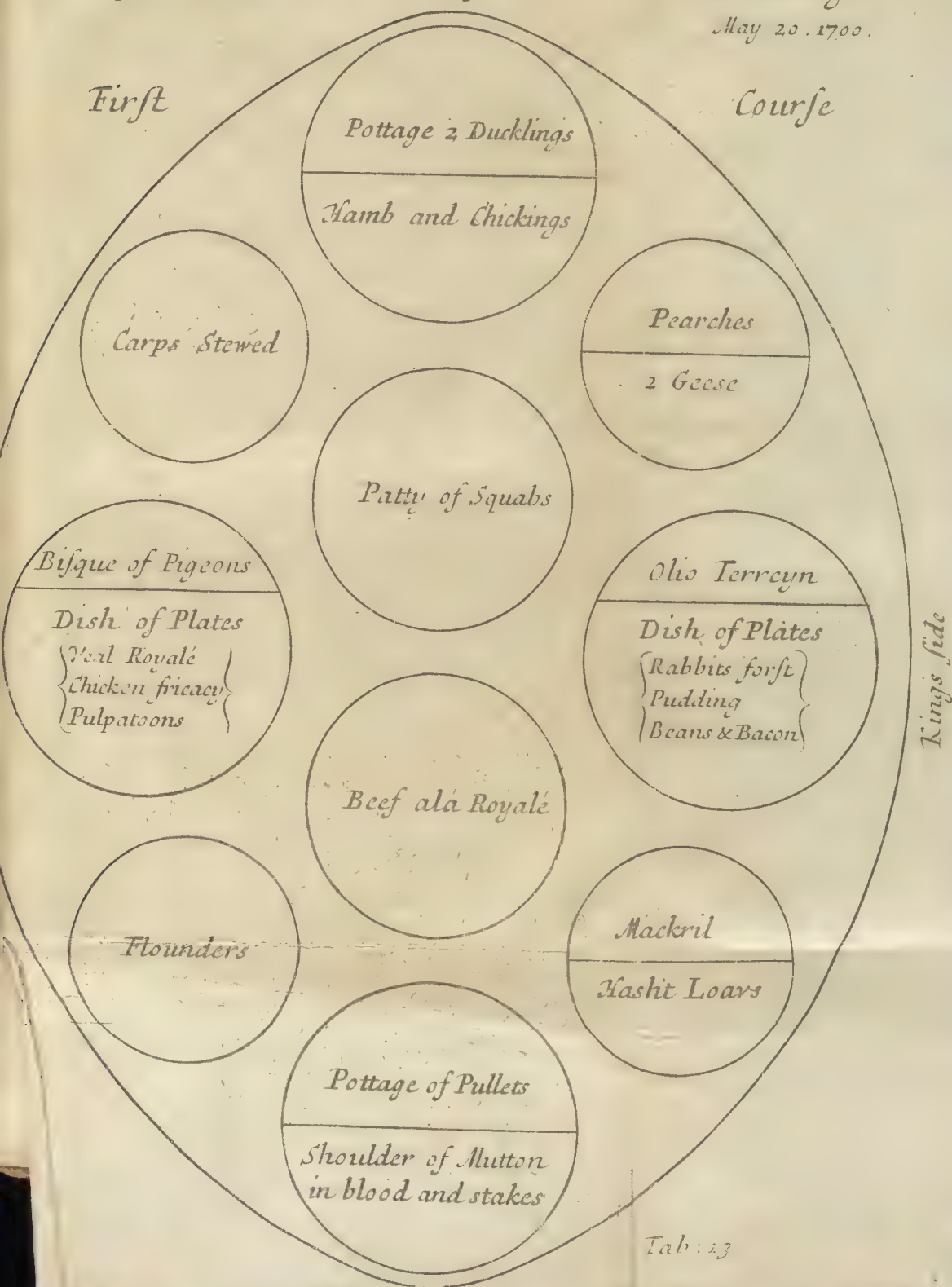
SCald the large Blades of a Cabbage, and make forced Meat of fat Bacon and a Piece of Veal, a little boil'd Cabbage, the Yolks of two or three Eggs, Pepper, Salt, a little grated Bread,

Kings Dinner at my Lord Ranelaughs

May 20. 1700.

First

Course



Ranclaugh's

May 20. 1700.

Course

Pearches

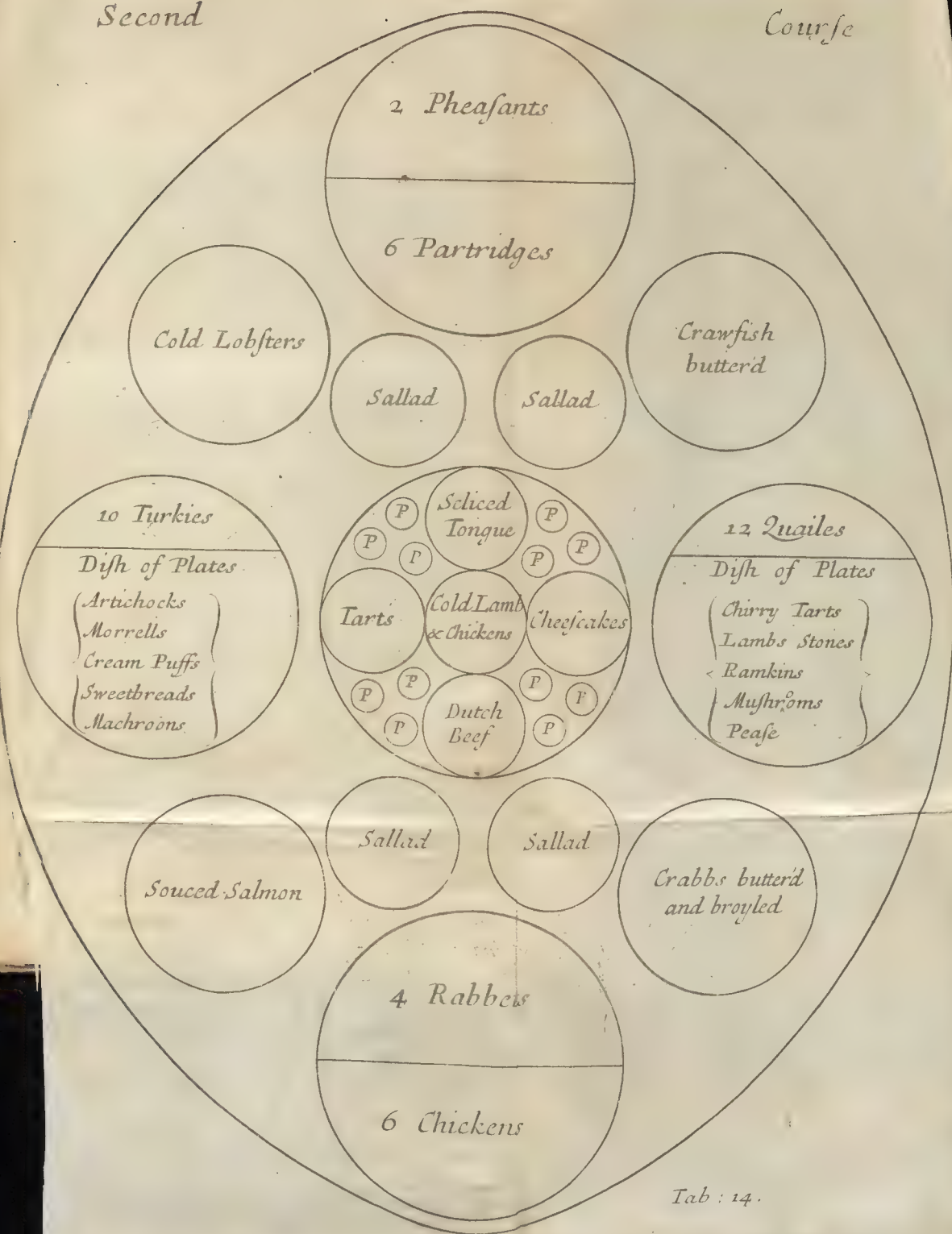
2 Geese

Oliv Tarragon

Take the large blades of a Cabbage, and make
S forced Meat of fat Bacon and a Piece of
Veal, a little boil'd Cabbage, the Yolks of two
or three Eggs, Pepper, Salt, a little grated
Bread,

Second

Course



Course

nts

ges

2

Crawfish

or three Eggs, Pepper, Salt, a little grated Bread,

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Bread, and grated Cheefe : Lap it in your Cabbage and stew them in good strong Broth. Serve them for first Course, garnish'd with rasp'd Cheefe.

To farce a Cabbage.

Take a light Cabbage and blanch it in Water : When it is blanch'd, take it out, and set it a draining ; then open it very carefully, and spread the Leaves, taking Care that they all hang to one another ; when it is open'd, put in the Middle of it a Farce made of the Flesh of Fowls, a Slice of a Leg of Veal, blanch'd Bacon, the Fat of a boil'd Ham, some hash'd Truffles and Mushrooms, Parsly and Cives, and a little Clove of Garlick : Season all this with Pot-Herbs and Spices, putting to it some grated Bread, two whole Eggs and the Yolks of two or three others, the whole shred very small and pounded in a Mortar. When you have fill'd your Cabbage with this Farce, close up the Leaves, bind it about with Packthread, and put it into a Stew-pan, with some slices of a Leg of Veal or Buttock of Beef well beaten ; range them in the Stew-pan as if you were to make Gravy of them ; put to this half a Spoonful of Flower, and let all take Colour together ; when it is brown'd, put in some good strong Broth, and pour over them a Ragoo of Mushrooms, or any other of the like Nature. So serve it hot for the first Course.

A Cabbage may also be farc'd meagre with the Flesh of Fish and other Garnishings, as we farce a Carp, a Pike, or other Fish.

Colly-Flowers are a Sort of Cabbage, the Seed of which came first from *Italy* ; 'tis a very good Legume, and eaten either with Gravy or Butter.

To

To dress Colly-Flowers with Gravy.

Blanch off your Colly-Flowers in fat white Water; that is to say; when you have pick'd them, you fill a Boiler half full with Water, into which you put a little Flower, a Lump of Butter, two or three Slices of the Fat of Bacon, and a little Salt: When the Water boils, put in your Colly-Flowers; and when they are a little more than half boil'd, take them up and set them a draining: Then place them handsomely in a Stew-pan, and put to them a Cullis of Veal and Gammon of Bacon, just enough to cover them: Then set them a simmering over a Stove with a gentle Fire; and when you are ready to serve, take as big as a large Walnut of Butter, and knead up with it a Pinch or two of Flower; break it in five or six Pieces and lay it in several Places round the Stew-pan, which you must keep moving over the Fire till the Butter is melted; then put in a Drop or two of Vinegar, and serve up your Colly-Flowers hot, in Plates or little Dishes.

Colly-Flowers with Butter.

When they are well pick'd, boil them over a quick Fire, with Water, Salt and two or three Cloves. When they are boil'd, drain them dry, and lay them in Plates or little Dishes, pour over them a thick Sauce, made with Butter, Vinegar, Salt, Nutmeg, white Pepper, and Slices of Lemon. Knead your Butter before you melt it with a little Flower to thicken the Sauce.

Cabbage-Soup. See Letter S. among the Soups.

To make a PLUM-CAKE.

TAKE half a Peck of Flower, and dry it ; one Pound of Sugar, one Ounce of Mace, two large Nutmegs, half an Ounce of Cinnamon, and a few Cloves : Pound all these Spices together and sift them : Take besides, a quarter of an Ounce of beaten Ginger, a little Salt, a Pound of Raisins of the Sun, and stone them and shred them ; six Pounds of Currans, which must be plump'd before the Fire, after they are wash'd and pick'd. Mix all these dry Things together, then take a Pound of Butter, melt it softly in a Quart of Cream, beat eighteen Eggs, keeping out six Whites, put to them a little Rose-water, a little Sack, a Pint of new Ale-Yeast ; mix all the Liquors together, and strain them ; Then mix all together, and let it stand before the Fire, cover'd with a Cloth, a quarter of an Hour, or longer ; then put it in your Hoop to bake ; what Flower you use to bring it together in the Hoop, may be over and above the half Peck. Put what Sewet you please, Orange and Lemon-peel a Pound. Two Hours will bake it. Candy it with the Whites of three Eggs beat to Froth, adding a quarter of a Pound of fine Sugar sear'd and beaten together.

To make a Seed-Cake.

Take a Pound and a half of Flower dry'd, and a Pound of Butter, work the Butter very well into a Pound of the Flower ; take seven Eggs, and nine Spoonfuls of Ale-Yeast, three Spoonfuls of Rose-water, a Quarter of a Pint of Sack ; put the Liquors together, and strain them into the

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remain-

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remaining Half-pound of Flower ; it will be like Barter, and it must be well beaten together, and set before the Fire to rise; and when it is well risen, pour it into the Flower that was mix'd with the Butter, and work it very well through with your Hand: And last of all, mix in a Pound of very good Caraway-Comfits. Bake it in a Hoop, and try with a Knife when it is enough; a little Time bakes it. Put into the Flower two Ounces of Sugar, and a little Salt.

To dress a C A P O N à la Braise

TRuss your Capon as for boiling, then lard it with large Lardons well season'd. Then take a Stew-pan, and garnish the Bottom of it with Bards of Bacon, and lay over them Slices of Beef and Veal, season'd with Salt, Pepper, Onions, Carots, Parsnips, Parsly, Spices, sweet Herbs, and Slices of Lemon: Then put in your Capon, and season it over as under, covering it with Slices of Beef, Veal and Bacon: This done, set it a stewing for four or five Hours with a gentle Fire, above as well as under it. Take Care from Time to Time that it do not burn; and if perhaps there should not be Liquor enough in the Stew-pan, you may moisten it with a little strong Broth or with Gravy. Next, make a Ragoo of Veal-Sweetbreads, fat Livers, Truffles, Mushrooms, Morils, Artichoke-bottoms, Asparagus-tops in their Season; which you toss up with a little melted Bacon, and strengthen with good Gravy: When your Ragoo is enough done, you take off all the fat, and thicken it with a Cullis of Veal and Ham of Bacon. Then take up your Capon, and set it a draining; when it is well drain'd, lay it
in

in your Dish, pour your Ragoo upon it and serve it warm.

A Capon with Cray-fish.

You stew your Capon *à la Braise*, as in the fore-going Receipt; and make a Ragoo of the Tails of Cray-fish, Mushrooms and Truffles, which you toss up with a little melted Bacon, moisten with good Veal-Gravy, and thicken with a Cullis of Cray-fish. Then take up your Capon, and having drain'd it, lay it in the Dish you intend to serve it in, and pour your Ragoo upon it. Take Notice that after you have put your Cray-fish-Cullis into your Ragoo, you must keep it only over hot Embers; for it will turn, if you let it boil.

At other Times we serve a Capon dress'd *à la Braise*, either with a Ragoo of young Onions, or of Succory, or of Cellery, or of Cucumbers. You will find the several Ways of making these Ragoos in the Article *Ducks*.

A Capon with Oysters.

When your Capon is dress'd *à la Braise*, as before, you set some Mushrooms and Truffles a simmering over a Stove in Veal-Gravy, and thicken it with a Cullis of Veal and Ham: Then you take your Oysters, and give them two or three Turns over a Stove in their own Liquor to blanch them; but be sure not to let them boil: Then take them off, and having clean'd them very well, put them into the Ragoo you have got ready; and heat it over the Fire, but let it not boil: Take up your Capon, drain it, and lay it in the Dish; Pour the Ragoo upon it, and serve it warm.

A Capon roasted with sweet Herbs.

When your Capon is pick'd and drawn, put your Finger between the Skin and the Flesh to loosen it. Take the Bigness of two Eggs of grated Bacon; add to this one Mushroom, one Truffle, a little Parsly, some Cives, and Garden-Basil, all shred very small; Pepper, Salt and Spices. Having mix'd all this together, put it between the Skin and Flesh of your Capon, and sew up the End. Then bard the Capon with Slices of Veal and Ham, putting between them a little sweet Herbs, Pepper and Salt; and having wrapt it up in Sheets of Paper, put it on the Spit and roast it. When it is roasted serve it up with any of the Ragoos, mention'd above in this Article.

Observe that we dress Chicken, Pigeons, Ducks, Partridges, Feasants, &c. in the same Manner.

C A R D O O N S

AR E a sort of Legume, that well deserve a Place in this Treatise: We dress them as follows. Having pick'd and cut them in Pieces, and wash'd them, we blanch them in Water with a little Salt, some Slices of Lemon, Beef-Sewet and Bards of Bacon: When they are blanch'd we drain them, and put them into a Stew-pan with good Gravy, a Bunch of sweet Herbs, some Beef-Marrow cut small, and a little grated Cheese; then we season and stew them: When they are tender, we take off all the Fat, give them a brown Colour with a red-hot Fire-Shovel, put to them a Drop of Vinegar or Verjuice, and serve them hot in Plates or little Dishes.

The Ladys Table
at

Ver.

*Spinage
and Eggs*

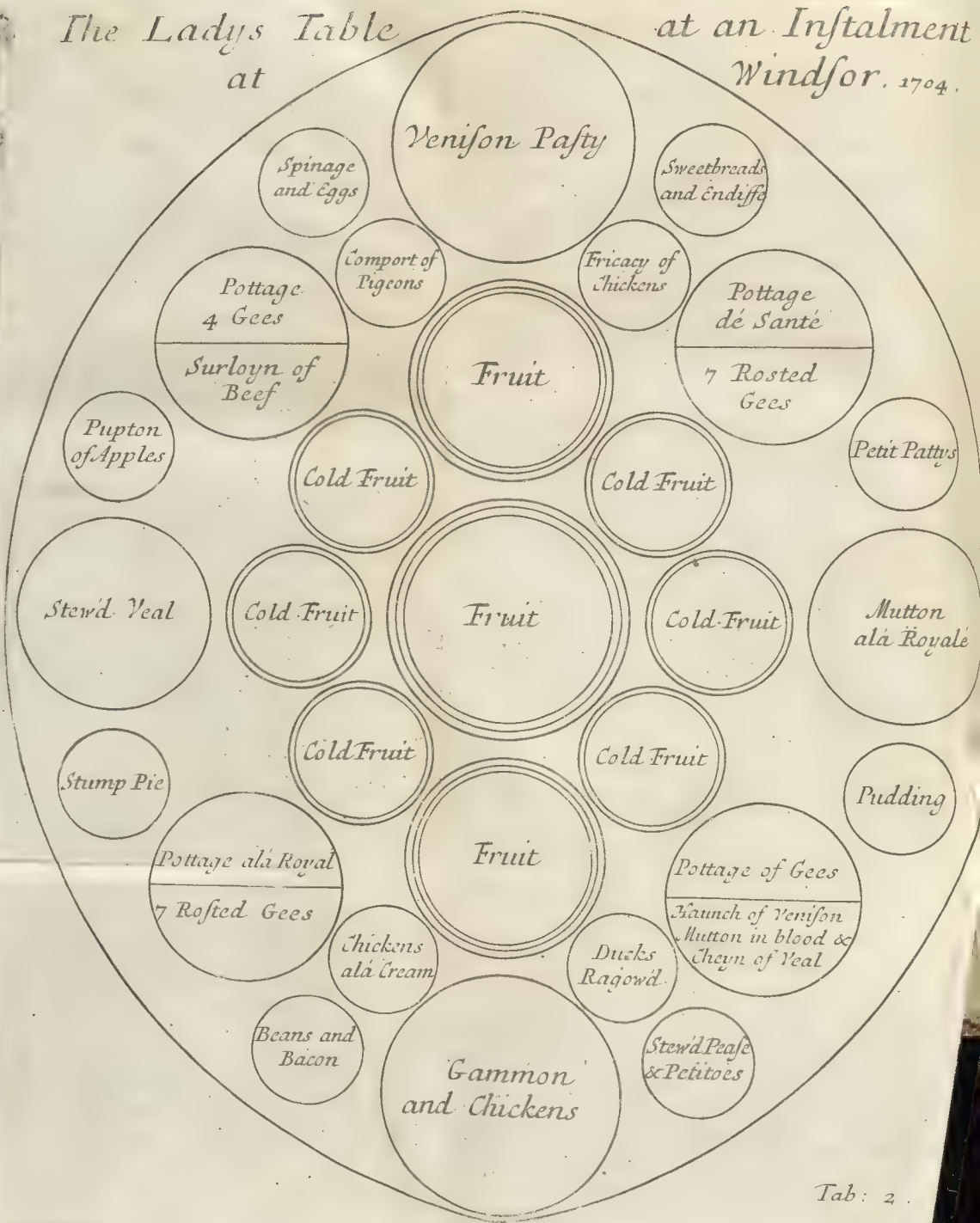
*Comport of
Pigeons*

*Pottage
4 Gees*

*Surloyn of
Beef*

of Sweet Herbs and good fresh Butter: While it
D 3 is

at an Instalment
Windsor. 1704.



C A R P

IS a Fresh-Water Fish; very common in all Countries: A River-Carp is reckon'd better than a Pond-Carp, and the yellower it is, the better.

To fry a Carp.

After having scal'd and drawn it, slit it in two, strew it over with Salt; drudge it well with Flower, and fry it in clarify'd Butter. When it is fry'd, you may either serve it dry, and eat it only with Juice of Orange: Or else you may prepare a Ragoo of Mushrooms, the Milt of Carps or other Fish, and Artichoke-bottoms: Fry some thin Slices of Bread, and put them into the Sauce, together with some sliced Onion and some Capers; let them boil in it. Dish up your Carp, throw your Ragoo upon it, and let your Garniture be fry'd Crusts of Bread and sliced Lemon. So serve it warm.

To dress a Carp à la Daube.

Take a couple of Soles and a Pike, and bone them: Of the Flesh of them make a Farce, hashing it very small together with a few Cives, some Spice, Salt, Pepper, Nutmeg, fresh Butter, and some Crum of Bread soak'd in Cream: Thicken your Farce with the Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farce, and put it a stewing in an oval Stew-pan, over a little Fire, in White Wine, season'd with Salt, Pepper, Cloves, some Slices of Lemon, a Bunch of sweet Herbs and good fresh Butter: While it

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is stewing, get ready a Ragoo of Mushrooms, Truffles, Morils, Artichoke-bottoms, Milts of Carps, and Tails of Cray-fish; season all this well, and toss it up in a Sauce-pan with fresh Butter: Put to it a good Cullis of Cray-fish: Lay your Carp in an oval Dish, pour your Ragoo upon it, and serve it up very warm.

To dress a Carp au Court-boüillon.

Having scaled and drawn your Carp, pull out the Fins, lay it in an earthen Pan, and throw upon it some Vinegar and Salt scalding hot. Boil it in White Wine and Vinegar, with Onion, Bay-Leaf, Cloves, Pepper and Butter; when it is boil'd, serve it up in a clean Napkin, garnish'd with Parsly, for the first Course.

To broil a Carp.

Having prepar'd your Carp, rub it with melted Butter, and strew it with Salt; then lay it on a Gridiron, and broil it: While it is broiling, get ready a Sauce with drawn Butter, Capers, Anchoves, slic'd Lemon and Vinegar, season'd with Salt, Pepper and Nutmeg. You may serve it likewise with a Sauce made of fresh Butter, Salt; Pepper, Parsly and Cives shred very small, and Fish-broth or a thin *Puree*: Toss up all this in a Stew-Pan, put your Carp to it, and serve it up with Juice of Orange.

To roast a Carp.

Take the largest and the fattest Carp you can get; let it be a Milter; make a Farce with the Milt, the Flesh of Eels, Anchoves, Mushrooms, Chesnuts,

The Compleat Court-Cook. C. 39

Chefnuts, Chippings of Bread, Onion, Sorrel, Parsly and Thyme : Season all this with Salt, Pepper and pounded Cloves, and put to it some good fresh Butter. When your Farce is made, stuff the Body of your Carp with it, and sew up the Slit : Then stick it with some Cloves and Bay-Leafs, and wrap it up in Paper well butter'd. Fasten it to the Spit, & while it is roasting, take care to keep basting it with warm Milk or White Wine. When it is roasted, serve it up on a Ragoo of Mushrooms, the Milts of Carps, Asparagus-tops, Trufles and Morils.

To stew Carps.

Cut them in Pieces according to their Size ; set them a stewing in a Kettle or Sauce-pan, with White Wine or Claret ; and season them well with Salt, Pepper, Onion shred small, Capers and some Crusts of Bread : Let all this stew together, and when it is enough, and the Sauce grown thick, serve it.

C H I C K E N.

To boil Chickens and Asparagus.

Force the Chickens with good Forc'd Meat, and boil them white, cut the Asparagus Inch long, so parboil it with Water, a little Butter and Flower, and drain it ; then take a Sauce-pan with a little Butter and Salt, and dissolve it softly, taking care that it do not become brown. Add to the Asparagus a little minc'd Parsly and Cream, a Faggot of Fennel, some Nutmeg, Pepper and Salt. Stew it over a soft Fire ; so serve it over your Chickens, squeezing in a little Lemon.

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To boil Chickens with Endive.

Brown a little Butter, a little minc'd Onion, a small Anchove, and pickled Capers, mince them, and add a little Gravy. So serve it over your Chickens, to the first Course.

To make forc'd Chickens, Bullion Blanc.

Take the white of the Breasts, and mince it with a little fat Bacon boil'd, a little Marrow, and the Crum of a *French Roll*, boil'd in Milk: Then take the Yolks of two Eggs, the one boil'd hard, the other raw: Mince and season all this with Pepper, Salt, Nutmeg, and the Juice of a Lemon; lap it up in your Chickens, and bake them. You may make Pattys of that Forc'd Meat to garnish your Chickens; but put neither Eggs nor Bread to your Forc'd Meat.

Chickens à la Braffé.

Take out the Breasts, lard them and force them; so stew them in a Pan, and serve them. Let your Sawce be Butter, Gravy, and minc'd Parsly,

To make Chickens Chiringrate.

Cut off their Feet, and lard them, brown them off, make a Ragoo-Sauce, and stew them in it; when you are going to serve, put to your Chickens cold Ham, slic'd. Let it stew a little with your Chickens. So serve them with your slic'd Ham about them.

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To make Pullet or Chicken-Surprize:

Roſt them off; if for a little Diſh, two Chickens, or one Pullet will do. Take the Lean of your Pullet or Chickens from the Bones, cut it in thin Slices an Inch long, and toſs it up in fix or ſeven Spoonfuls of Milk or Cream, with the bigneſs of half an Egg of Butter, grated Nutmeg, Pepper and Salt; thicken it with a little Duſt of Flower, to the thickneſs of a good Cream, then boil it up and ſet it to cool; then cut ſix or ſeven thin round Slices of Bacon; place them in a Patty-pan, and put on each Slice ſome of the Forc'd Meat, for which you will find the Receipt in Letter F. and work them up in form of a *French Roll*, with raw Egg in your Hand, leaving a little Hollow in the Middle; then put in your Fowl, and cover them with ſome of the ſame Forc'd Meat, rubbing it ſmooth over with your Hand, and an Egg; make them of the height and bigneſs of a *French Roll*; throw a little fine grated Bread over them; bake them three quarters of an Hour in a gentle Oven, or under a Baking-Cover, till they come to a yellow Brown; place them on your Mazarine, that they may not touch one another, but ſo that they may not fall flat in the baking: But you may form them on your Kitchen-Table with your Slices of Bacon under them; then liſt them up with your broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and ſqueez'd Lemon, and your Garniſhing fry'd Parſly, and cut Orange; you may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Diſh. This

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is proper for a Side-Dish, for first Course either in Summer or Winter, were you can have the Ingredients above-mentioned.

Pullet-Surprize is made in the same Manner.

To dress Chickens à la Braise.

Take the fattest Chickens you can get, and par-boil them : Lard them with large Lardons of Bacon, and of a Ham, both very well season'd : When they are larded, tie them about with a Packthread : then garnish the Bottom of a small Kettle with Bards of Bacon, and Slices of Beef well beaten, and season'd in the same Manner as for the other Braises already mention'd : Put the Chickens into the Kettle, the Breasts downwards, season them above as underneath, lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and set them to stew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows. Take some Veal-Sweetbreads and cut them in Morsels ; add to them some Cocks-combs, some Mushrooms and Truffles cut in Slices ; season all this with Pepper, Salt, and a Bunch of savoury Herbs, put it into a Sauce-pan, and toss it up over a Stove with a little melted Bacon : Then put some Gravy amongst it, and set it to simmer over a gentle Fire : When it is half done, put to it some Asparagus-tops, and Artichoke-bottoms cut in Quarters and blanch'd ; then continue to prepare your Ragoo, and when it is enough done, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Chickens, let them drain, and then put them into the Stew-pan amongst your Ragoo ; and when you are ready to serve, take them out, unbind the Packthread, and lay them handsomely
in

The Compleat Court-Cook. C. 43

in the Dish you intend to serve them in: Take Care your Ragoo be well relish'd and the Fat clean taken off; then pour it on the Chickens, and serve them warm for the first Course.

We serve Chickens *à la Braise* sometimes with a Ragoo of Cray-fish, or of Oysters; as likewise with all sorts of Ragoos of Legumes; you will find the several Ways of making them in the Letter R.

To dress Chickens with Slices of Ham.

Truss your Chickens without blanching them: Cut Slices of a Ham, for each Chick one; beat them a little and season them with Parsly and Gives shred very small: Loosen the Skin of the Breasts of your Chickens with your Finger; and slip in the Slices of the Ham between the Skin and the Flesh: Then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Packthread, and put them on the Spit. When they are roasted, take off the Bards, and lay the Chickens handsomely in the Dish in which you mean to serve them; pour on them some Essence of Gammon of Bacon, which see in Letter G. and serve them warm for the first Course.

To dress Chickens the Polish Way.

Lard them with half Bacon, half Anchoves, both season'd with Spices and savoury Herbs. Then make a Farce of the Livers of your Chickens, blanch'd Bacon, raw Truffles, sweet Herbs, Spice, the Yolk of two Eggs, all hash'd very small. Fill your Chickens with this Farce, spit them, and lay them down; when they are somewhat more than half roasted, take a Fire-Shovel almost red-hot,

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hot, upon which lay some Bards of Bacon, and let them drip on your Chickens. Take care not to black them, and when they are roasted, serve them with a warm Ramolade : Which see in Letter R.

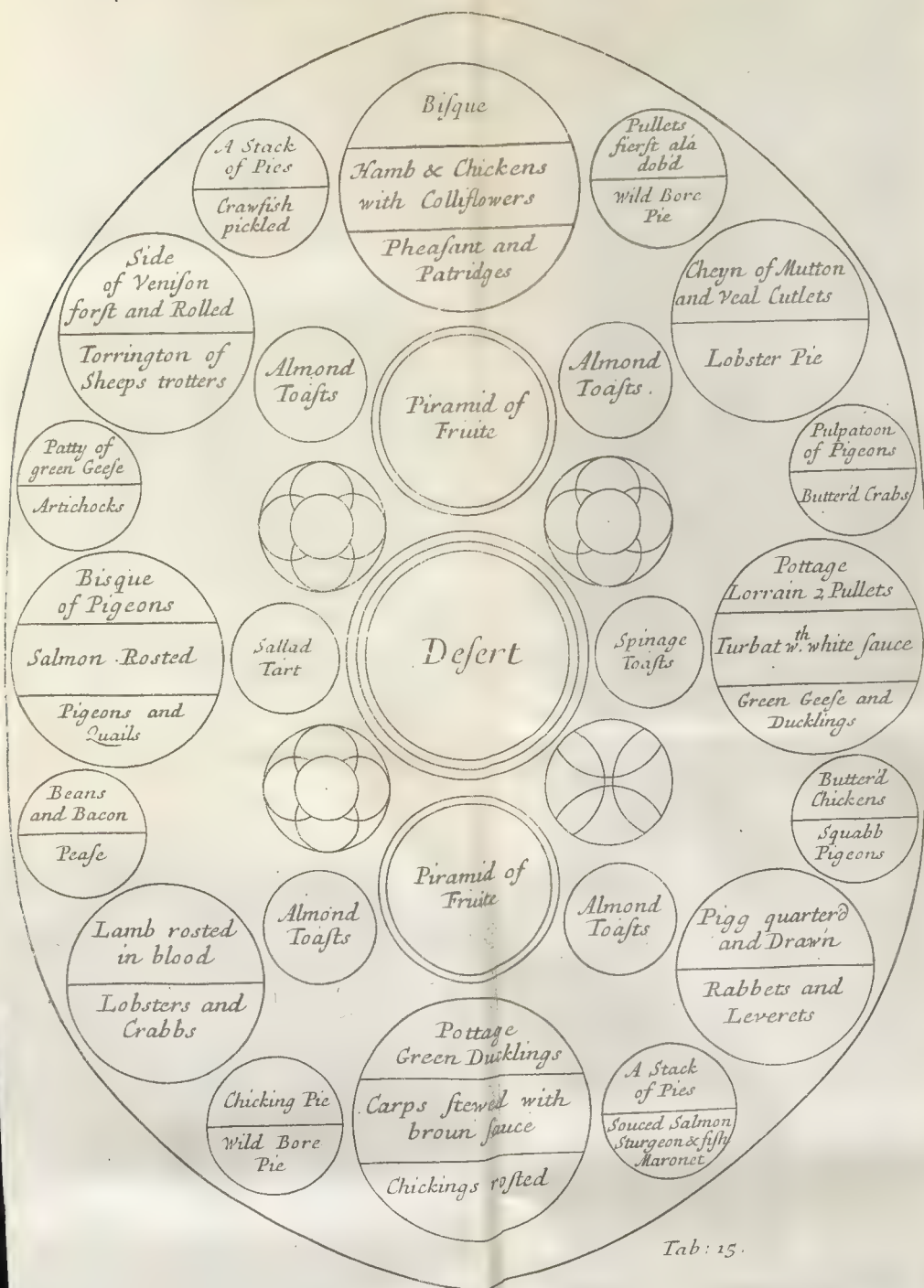
To dress Chickens the Barbary Way.

When they are truss'd, beat them with a Rowling-Pin to break the Bones. Make a high-season'd Farce, and put it in the Bodies of your Chickens, then boil them in Milk with all Sorts of savoury Herbs and high Seasonings. You must take Care not to put them into the Milk till it boils ; when they are enough, take them up, and lay them on the Gridiron till they are grown brown ; then serve them with a Ramolade.

To make a Fricassie of Chickens.

Take off the Skin of your Chickens : Cut off the Shanks a little above the Joint, and the Pinions of the Wings, both which you make no Use of : Then cut off the Legs, and with a Blow of a Rowling-Pin break the Bones, and having taken them out, throw the Flesh into Water ; then take off the Wings and the Breasts, and cut the rest of the Carcass in Pieces, as you would carve it if it were dress'd for eating ; throw them all into Water, and blanch them over a Stove ; when they are blanch'd put them again into cold Water, and when they have lain a little while, take them out and drain them : Then put them into a Stew-pan with a little melted Bacon and fresh Butter, a Bunch of savoury Herbs, an Onion stuck with Cloves, some Cock-combs,

The Duke of Newcastle's Feast at Windsor



les Feast at Windsor



Herbs, an Onion stuck with Cloves, some combs,

combs, Veal-sweetbreads, Mushrooms and Truffles, season'd with Salt and Pepper; toss up all this together over a Stove; then put to it a little Flower, and give it two or three Turns more over the Stove: Moisten it with half Water, half Broth, and set it over a gentle Fire: Beat up the Yolks of three or four Eggs in Cream, and mix in it a little shred Parsly. When the Liqueur of the Fricassly is diminish'd as it ought to be, thicken it with your Eggs and Cream without taking it off the Stove; when it is enough done, lay it handsomely in a Dish, and serve it in Plates or little Dishes.

When you would serve it with Verjuice, make your thickening with that instead of the Cream.

To fricassly Chickens with Champaign Wine.

Cut and prepare them as in the fore-going Receipt. Put them into a Stew-pan with a little Bacon, a Morsel of Butter, and an Onion stuck with two or three Cloves, some Button-Mushrooms, some sliced Truffles, and Cocks-combs season'd with Pepper and Salt. Toss up the whole over a Stove, then powder it with a little Flower, and give it two or three more Turns over the Stove, and moisten it with a little strong Broth. Boil two Glasses of *Champaign Wine*, and put it into the Fricassly; then set it over a gentle Fire. Beat up the Yolks of three or four Eggs in Veal-Gravy with a little shred Parsly; when the Fricassly is boil'd away as it ought, pour to it your Eggs and Veal-Gravy; and when it is thick enough, dish it up handsomely, and serve it in Plates or little Dishes.

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To dress Chickens in Gravy.

Loosen the Skin of the Breasts from the Flesh ; take as many Bards of Bacon as you have Chickens, and of the same Size ; season them with Salt, Pepper, savoury Herbs, Parsly and Cives, all shred very small and mix'd well together ; thrust one of these season'd Slices of Bacon between the Skin and Breast of each Chicken, bind them about with Packthread, then wrap them up in Bards of Bacon, spit them and lay them to the Fire ; when they are roasted, take off the Bards, dish them up handsomely, pour on them some Veal-Gravy, and serve them warm in Plates or little Dishes.

To farce Chickens with their own Livers.

Take the Gall off the Livers of your Chickens, and lay them on the Dresser with a little Fat and Lean of a Ham of Bacon, some shred Cives and Parsly together with a very little Basil : Season the whole with Salt, Pepper, Spice of all Sorts, and hash and mix it well together, putting to it the Yolks of two Eggs raw : Loosen the Skin from the Breasts of the Chickens, and farce them with this Liver-Farce : Then fasten the Skin at the two Ends of the Wings, by running a small Skewer through them, or else by sewing them up : Run another Skewer through the Legs of your Chicken, wrap them up in Bards of Bacon, and over that with Sheets of Paper ; fasten them to the Spit, and let them roast at a gentle Fire ; when they are roasted, take off the Bards, lay them handsomely in a Dish, and pour on them a Cullis of Veal and Ham. So serve them hot.

To farce Chickens with Anchoves.

Grate some fat Bacon; season it with Salt, Pepper, some Parsly, Cives, and two Anchoves shred very small; mix all this together, and having loosen'd the Skin of the Breasts of your Chickens, as in the above Receipt, put it between the Skin and the Flesh: Tie them with Packthread, fold them up in Bards of Bacon and Sheets of Paper: Then spit your Chickens, and while they are roasting at a gentle Fire, take two Anchoves, wash them very thin, bone them and shred them very small, then put them in a Sauce-pan and melt them in a clear Cullis of Veal and Ham or Bacon. Keep the Cullis over hot Embers, and when the Chickens are roasted, take off the Bards, and dish them up, pouring the Cullis of Anchoves upon them, and serve them for first Course.

We dress likewise Capons, Pullets, Quails, Partridges, Fillets of Veal and Mutton with Anchoves in the same Manner as Chickens, and serve them also for first Course.

To make CIVET of Venison.

BOIL the Venison, a Breast or Neck, cut in Cutlets; when it is almost boil'd, take a Sauce-pan, and brown in it half a Pound of Butter; and as it browns, add a quarter of a Pound of Flower, little and little, till the Brown be of a good Colour; be sure not to burn it. Then add half a Pound of Sugar, and as much Claret as will make it the Thickness of a Ragoo. When you are going to serve it, put in the Veni-
son,

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son, and toss it three or four Times ; and so serve it with the Juice of a Lemon.

To make Civet of a Hare.

Cut off the Legs and Wings whole ; and cut the rest in Pieces : Lard them with Bacon, and toss them up with melted Bacon ; then stew them in strong Broth and White Wine, a Bunch of Herbs, Salt, Pepper, Nutmeg, Bay-Leaf and sliced Lemon. Fricassly the Liver, pound it in a Mortar, and strain it through a Sieve with a Cullis, and a little of the same Broth ; pour this on your Hare when you have dish'd it, and serve it warm.

COCKS-COMBS.

BESIDES the Share that Cocks-combs have in the best Ragoos, and in Bisques, we serve them up by themselves in Plates or little Dishes ; especially farced Cocks-combs : Or else with Veal-Sweetbreads, or with fat Livers ; or lastly, with Mushrooms and Morils.

To farce Cocks-combs.

Take the largest you can get and half-boil them. Then open them at the great End with the Point of a Knife. Make a Farce of the Breasts of Chickens or a Capon, Beef-Marrow, pounded Bacon, Salt, Pepper, Nutmeg, and the Yolk of an Egg. Fricassly your Cocks-combs, having first farced them, and let them simmer in a Dish with a little strong Broth, and four or five sliced Mushrooms ; beat up the Yolk of an Egg in a little Gravy or Cullis ; pour it on the Cocks-combs,

combs, and so serve them in Plates or little Dishes.

To preserve Cocks-combs.

Clean them well, put them into a Pot with some melted Bacon, and keep them a little over the Fire without boiling. Half an Hour afterwards, put to them a little pounded Bay-Salt, an Onion stuck with Cloves, a Lemon cut in Slices, some Pepper and a Glass of Vinegar. When the Bacon begins to stick to the Pot, take them up, put them into a earthen Pan, and cover them with a Linen Cloth and melted Butter, as you do other Things that you intend for keeping.

COURT-BOUILLON

IS a particular Manner of dressing certain Fish: It is composed of Water, Vinegar, Salt and Butter; but it being common to several Sorts of Fish, not to trouble the Reader with needless Repetitions, we refer him to the Articles of *Carp* and *Pike*, in the Letters C and P. where he will find what he is to observe in this Respect.

C R A Y-F I S H

AR E taken in Rivers and running Streams: Besides the Use we make of them in Bisques and Soops, as well of Flesh as meagre, we make a Ragoo of them as follows:

Ragoo of Cray-fish.

Wash them well, and boil them in Water; then pick them, take off the Tails; and the rest
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of the Shells, after having first taken out the Body, will serve to make your Cullis, as shall be said by and by; Cut off the end of the Tails next the Body, and mix the rest with some Mushrooms, Truffles, Asparagus-tops, (if in Season) and some Artickoke-bottoms; toss up all together with a Morfel of Butter; then moisten it with a drop or two of strong Broth, and set it a simmering over a little Fire, having given it a seasoning of Salt, Pepper, Onion, and sliced Lemon. When it is enough, thicken it with a Cullis of Cray-fish, and serve it warm in Plates or little Dishes.

See another *Ragoo of Cray-fish* in the Article *Capon with Cray-fish* in Letter C.

To make a Cray-fish Cullis.

Pound the Shells of them with half a Dozen sweet Almonds: Take three or four Slices of Carot, Parsnip and Onion, and brown them a little in fresh Butter, and add Crusts of Bread in Proportion to the Quantity of the Cullis you intend to make; and as you have fewer or more Shells. Moisten the Crusts with a Fish-broth, season it with Salt, Pepper, Cloves, a whole Leek, Parsly and Mushrooms. Let all this simmer for half an Hour; then put in your pounded Shells, and give them a Boil or two; then strain it through a Sieve; and make use of it to thicken Ragoos, Bisques of Cray-fish, and others (which see in Letter B.) but then it must be thinner.

Take Care not to let your Cray-fish Cullis boil, after you have strain'd it; for then it will be apt to turn; therefore only keep it warm over live Embers.

To dress Cray-fish the English Way.

Having boild them in Water, pick out the Tails, and take off the small Claws, leaving only the two large ones, from which take off the Shells. Then toss them up with a little fresh Butter, some Truffles and Mushrooms; moisten them with a little Fish-broth, and two or three Spoonfuls of Cray-fish Cullis, and set them a simmering over a gentle Fire. When you are ready to serve, give them a toss up over a Stove, and thicken your Sauce with the Yolks of two Eggs beaten in Cream, mixing with it a little shred Parsly. So serve them in Plates or little Dishes.

You may likewise toss them up in a Sauce-pan with white Sauce, as you do several other Things.

C R E A M.

To make Rhenish Wine Cream.

PUT over the Fire, a Pint of *Rhenish* Wine, a Stick of Cinnamon, and half a Pound of Sugar. While this is boiling, take seven Yolks and Whites of Eggs, beat them well together with a Whisk, till your Wine is half driven in them, and your Eggs to a Syrup; string it very fast with the Whisk till it comes to that Thickness that you may lift it on the Point of a Knife, but be sure you let it not curdle; add to it the Juice of a Lemon, and Orange-Flower Water: So pour it in your Dish, and garnish it with Citron, Sugar or Bisket. So serve it.

To make Cream Toasts, or Pain perdu.

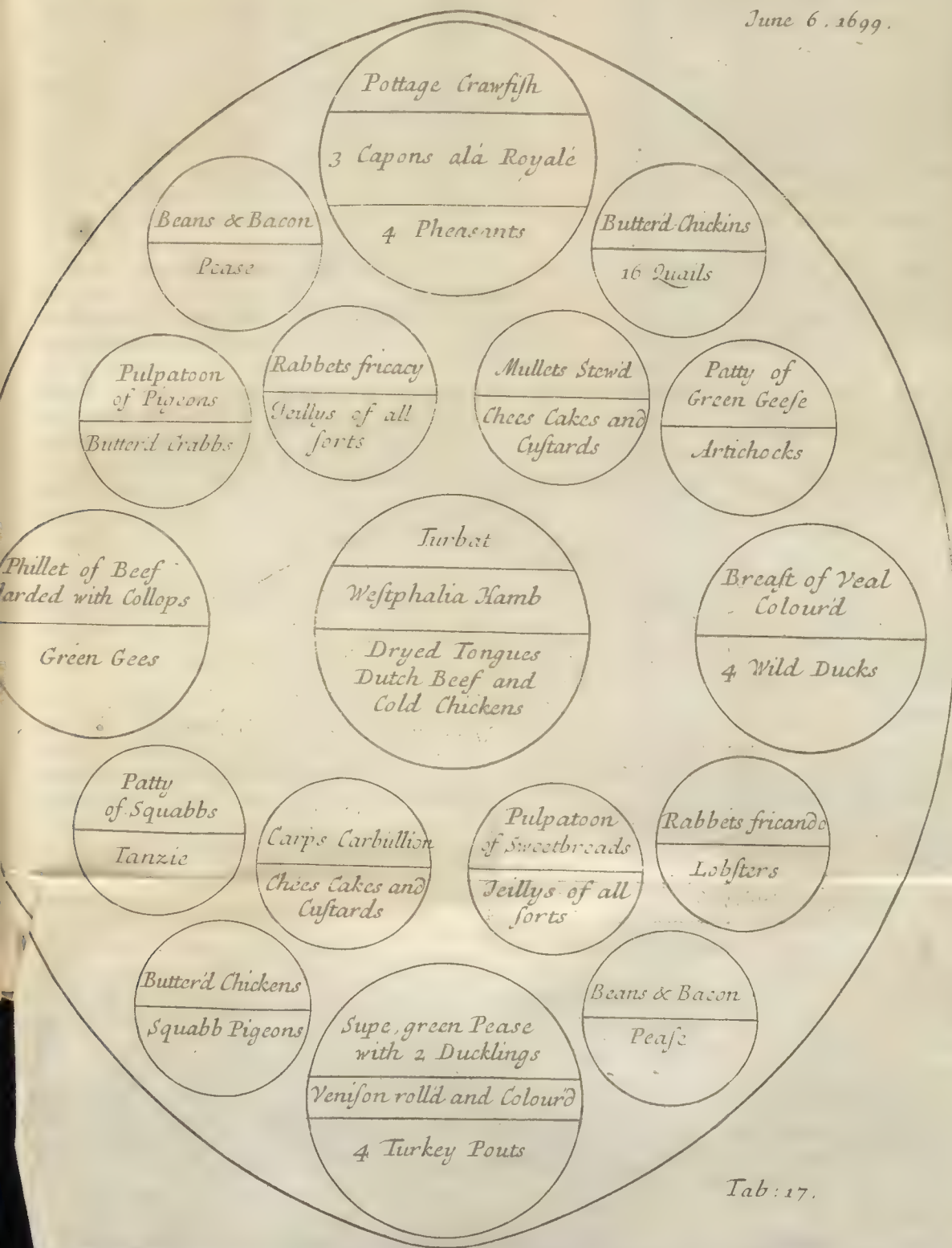
Take two *French Rolls*, or more, according to the Bigness of your Dish, and cut them in Slices as thick as your Finger, Crum and Crust through; lay them on a Silver or Brass Dish, put to them a Pint of Cream, and half a Pint of Milk; strew them over with beaten Cinnamon and Sugar, turn them frequently till they are tender soak'd, but so as you can turn them without breaking; then take them with a Slice or Skimmer from your Cream; break four or five raw Eggs, turn your Slices of Bread in the Eggs, and fry them in clarify'd Butter; make them of a good brown Colour, not black; take care of burning them in frying; Scrape a little Sugar round them, but have a care you make them not too sweet. You may serve them hot for second Course, being well drain'd from your Butter in which you fry'd them; but they are most proper for a Plate or little Dish for Supper.

To make fry'd Cream.

Put over the Fire in a Sauce-pan a Pint of Cream, half a Pint of Milk, a Piece of Sugar, and a Stick of Cinnamon; let it simmer over the Fire softly, a quarter of an Hour. In the mean Time, break eight Eggs; put all the Yolks and six of the Whites into another Sauce-pan, beat them together with a wooden Spoon or Ladle, and add to them a quarter of a Pint of Cream, a Handful of fine Flower, and mix all together as fine as can be; your Stick of Cinnamon being taken out, add to it your boiling Cream, and boil it over the Fire, stirring it hard for a quarter
of

My Lady Arrans Daughters Wedding Supper.

June 6. 1699.



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of an Hour, and putting to it a little Salt, and Citron minc'd fine ; being all boil'd together of a Thickness that you can just stir it, flower a Mazarine, and pour it out upon it, make it run a Breadth with your Hand, till it is the Thickness of your Thumb, strew a little Flower over it ; cut it out with a Knife in Squares or Diamonds, three Inches long, flower it as you cut it, fry it in Hogs Lard, and serve it hot, with a little scrap'd Sugar, for second Course or Supper.

To make Cream the Italian Way.

Take about a Quart of Milk, according to the Size of your Dish ; boil it with Sugar, a small Stick of Cinnamon and a very little Salt : When it is boil'd, take a large Silver Dish and a Sieve, into which put the Yolks of four or five new-lay'd Eggs, and strain the Milk and Eggs through it three or four Times ; then put your Dish into a Baking-Cover, taking Care to place it very even ; pour your Milk and Eggs into the Dish ; and put Fire over and under it, till your Cream is very thick ; then serve it. Observe that in all these Creams, mixing a little Cream with the Milk makes them the more delicate.

To make Cream-Tarts.

If you would make for several Times, beat twelve Eggs, the Yolks and the Whites : When they are beaten, put to them half a Pound of Flower, rather more than less, and beat all of it together. Then add a Dozen Eggs more, and continue beating them all together. Have ready at the same Time about two Quarts of Milk, and put it into a Sauce-pan big enough to boil it ;

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when

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when it boils, pour in your Eggs and Flower, and keep always stirring it. Put to it a little Salt and white Pepper, with about half a Pound of Butter, and boil it well, taking care that it stick not to the Bottom. When your Cream is thicken'd and boil'd, pour it into another Sauce-pan, and set it a cooling. When you would make Tarts, take more or less of it, according to the Size you would make your Tarts, and put it into a Sauce-pan; stir it and mix it well with a Slice, adding to it some Sugar, some candy'd Citron shred small, a little Orange-Flower Water, some Yolks of Eggs, and Beef-Marrow or melted Butter. All this being well mix'd together, make your Tarts of Puff-Paste, and make a Border round them, after which pour in your Cream; when the Tarts are almost bak'd, glaze them. They are proper for second Course or Supper.

To make Maiden-Cream.

Take the Whites of five Eggs, whip them to a Froth, and put them into a Sauce-pan with Sugar, Milk and Orange-flower Water. Set a Plate over a Stove with a little Cinnamon, and pour your Cream when it is well beaten, into the Plate. When it is enough done, brown it with a red-hot Shovel.

To make Chocolate-Cream.

Take a Quart of Milk, a quarter of a Pound of Sugar, and boil them together for a quarter of an Hour; then beat up the Yolk of an Egg, put it in the Cream, and give it three or four Boils. Take it off the Fire, and put Chocolate
to

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to it till the Cream has taken the Colour of it : Then boil it again for a Minute, strain it through a Sieve, and serve it in *China* Dishes. Cinnamon-Cream is made in the same Manner.

To make Hasty-Cream.

Take three Quarts of Milk warm from the Cow, and set it a boiling : When it begins to rise, take it off the Fire, and let it stand a Moment. Take off all the Cream from the Top of it, and put it into a Plate. Set your Skillet again over the Fire, and continue to do so as before, till your Plate be full of Cream ; Put to it some Orange-flower or other sweet Water, and forget not to powder it well with Sugar before you serve it.

C U L L I S.

ALL Cullises, as well the meagre as those made of Flesh, serve to thicken all Sorts of Ragoos and Soops, and give them an agreeable Taste.

To make a Cullis for the several Sorts of Flesh-Soops.

Take off the Fat from three or four Pounds of a Surloin of Beef, and roast it very brown. Then pound it to a Paste in a Mortar, while it is yet hot from the Spit, together with Crusts of Bread, Carcasses of Partridges and other Fowl that you may chance to have by you. When all this is thoroughly pounded, moisten it with good Gravy, and toss it up in a Sauce-pan with Gravy or strong Broth : Then Season it with Salt, Pepper, Cloves and Thyme, Basil, and some Slices of Lemon. Make it boil two or three Minutes, strain

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it through a Sieve, and pour it on your Soops with Juice of Lemon.

Another Cullis that is now generally used for brown Soops and Sauces.

Take two or three Pounds of Veal, and half a Pound of the Lean of a Gammon of Bacon ; cut these in Slices, and garnish with them the Bottom of a Stew-pan ; put to them an Onion, and some Carots and Parsnips cut likewise in Slices ; then cover your Stew-pan, and set it a sweating over a Stove. When it begins to stick to the Pan, and you see it has taken a good Colour, put to it a little melted Bacon, and drudge it with a Dust of Flower ; then wet it with Broth and Gravy, of each an equal Quantity, and season it with Truffles and Mushrooms, a whole Leek, some Parsly, and half a Dozen of Cloves ; put in some Crusts of Bread, and let it all simmer together ; when it is ready to strain, if it be for a brown Soop of Partridges, take a roasted Partridge, and pound it in a Mortar, then put it into the Cullis, and mix it well with it : After this, strain your Cullis through a Sieve, put it into a small Kettle to keep it warm, and throw it on your Soop when you are going to serve.

This Stock of Cullis serves for all Sorts of black Meats ; and when you would make a Cullis of Woodcocks, make use of Woodcocks, instead of Partridges ; in like manner of Rabbits, Feasants, Quails, Ducks, Teals, Pigeons, Stock-doves, &c. Insomuch that it is only the Difference of the Meats which you put into the Cullises, that gives both the Name and Taste to them.

Observe

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Observe that what kind of Meat soever you make use of, must be more than half roasted, before you pound it to put it into your Cullis.

To make a Capon-Cullis.

Roast a Capon and pound it very well in a Mortar, then tosse up some Crufts of Bread in melted Bacon; and when they are very brown, put to them some Cives, Parsly, Basil, and a few Mushrooms, all minc'd very small: Mix all this with your pounded Capon; and give it a few turns on the Stove: Put to it as much of your strongest Broth as you think fit, and strain it through a Sieve.

To make a Cullis of Partridges.

Roast a Brace of Partridges and roast them; pound them well in a Mortar, Bards and all; then take a few Truffles and Mushrooms, both raw; tosse them up with melted Bacon, fine Herbs, Cives, Basil, Marjoram, &c. Then mix your pounded Meat together with this in the same Sauce-pan, with three or four Spoonfuls of Veal-Gravy, to make it simmer over a gentle Fire; then strain it through a Sieve.

Another Cullis of Partridges for brown Soops or Sauces.

When your Brace of Partridges are roasted and pounded as above, take two Pounds of a Fillet of Veal, and a Piece of a Ham, cut them in Slices, and lay them on the Bottom of a Stew-pan with some sliced Onions and Carots; this you must put a sweating over a Stove: When it begins to stick, dredge it with a Dust of Flower,
4 and

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and move it: Moisten it with half Gravy, half Broth, and season it with some Truffles and Mushrooms, a whole Leek, some Parsly, and Basil, three or four Cloves and some Crufts of Bread: Let all this simmer together for half or three quarters of an Hour; then put in your pounded Partridges, mix them well with it, and let it simmer a quarter of an Hour longer; then strain it through a Sieve, and use it for your brown Soops and Sauces, or where-ever else you think proper.

To make a Cullis of Ducks.

Take a roasted Duck and pound it well in a Mortar: Brown some Slices of a Ham in a Silver-Dish, and put them into a Pot, with a Handful of Lentils, and boil them; season them with three or four Cloves, some Savory and Cives, and a Clove of Garlick: When it is boil'd, pound it all together with the Flesh of the Duck; and toss it up in a Sauce-pan with melted Bacon: Then put to it some Veal-Gravy, to give it a fine pale Colour, and strain it through a Sieve.

To make a Cullis of Pigeons.

Take two or three full-grown Pigeons, and when they are roasted, pound them in a Mortar; put among them three hash'd Anchoves, a few Capers, a few Morils and Truffles, two or three Rocamboles, some Parsly and Cives, all shred very small: mix it with the pounded Pigeons, put all together into a Sauce-pan, and pour upon it some Veal-Gravy and Essence of a Ham: Strain it through a Sieve, keeping it as thick as you think fit.

A general Cullis, that serves for all Sorts of Ragoos.

Take, according to the Quantity you would make, two or three Pounds of lean Veal, with half a Pound of a Ham ; cut all of it in Slices, and lay it on the Bottom of a Stew-pan : Put to it some sliced Onion, Carot and Parsnip, cover it and set it to sweat over a Stove ; when it begins to stick, as when you make Veal-Gravy, and you see it has a good Colour, put to it a little melted Bacon, drudge it with a little Flower, and keep it moving to fry the Flower : Then wet it with Broth and Gravy, of each an equal Quantity, season it with three or four Cloves, a whole Leek, some Parsly, a little Basil, a Bay-Leaf, some Truffles and Mushrooms minced very small, and the Crust of two *French* Rolls : Make this simmer all together three quarters of an Hour ; then take out your Slices of Veal, that they may not whiten your Cullis when you come to strain it. Then pass it through a Sieve, and keep it to use in all Sorts of Ragoos.

To make a white Cullis.

Roast a Pullet, take off the Skin, and bone it : Take a Handful of sweet Almonds, blanch them, and pound them in a Mortar, with the Breast or white Flesh of your Pullet, and the Yolks of four hard Eggs. When all this is well pounded together, take about two Pounds of Veal, and some Ham or Bacon, cut it in Slices, and garnish the Bottom of a Stew-pan ; put to it some Onion, Carot and Parsnip in Slices, and set it a sweating : When it begins to stick, and, be sure, before it has taken Colour, pour on it some good Broth, according

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cording to the Quantity of Cullis you intend to make : Season it with Truffles, Mushrooms, a Leek, Parsly, a little Basil and two or three Cloves ; add to it the bigness of a couple of Eggs of Crums of Bread, and let it simmer till the Veal be done enough ; then take out the Slices of Veal, and put in your Pullet with the hard Eggs and Almonds that you pounded, and stir it about till it be very well mix'd together. Then set it over the Fire, but take Care not to let it boil, for fear it should turn brown. Then strain it to use with your white Soops, Ragoos, &c.

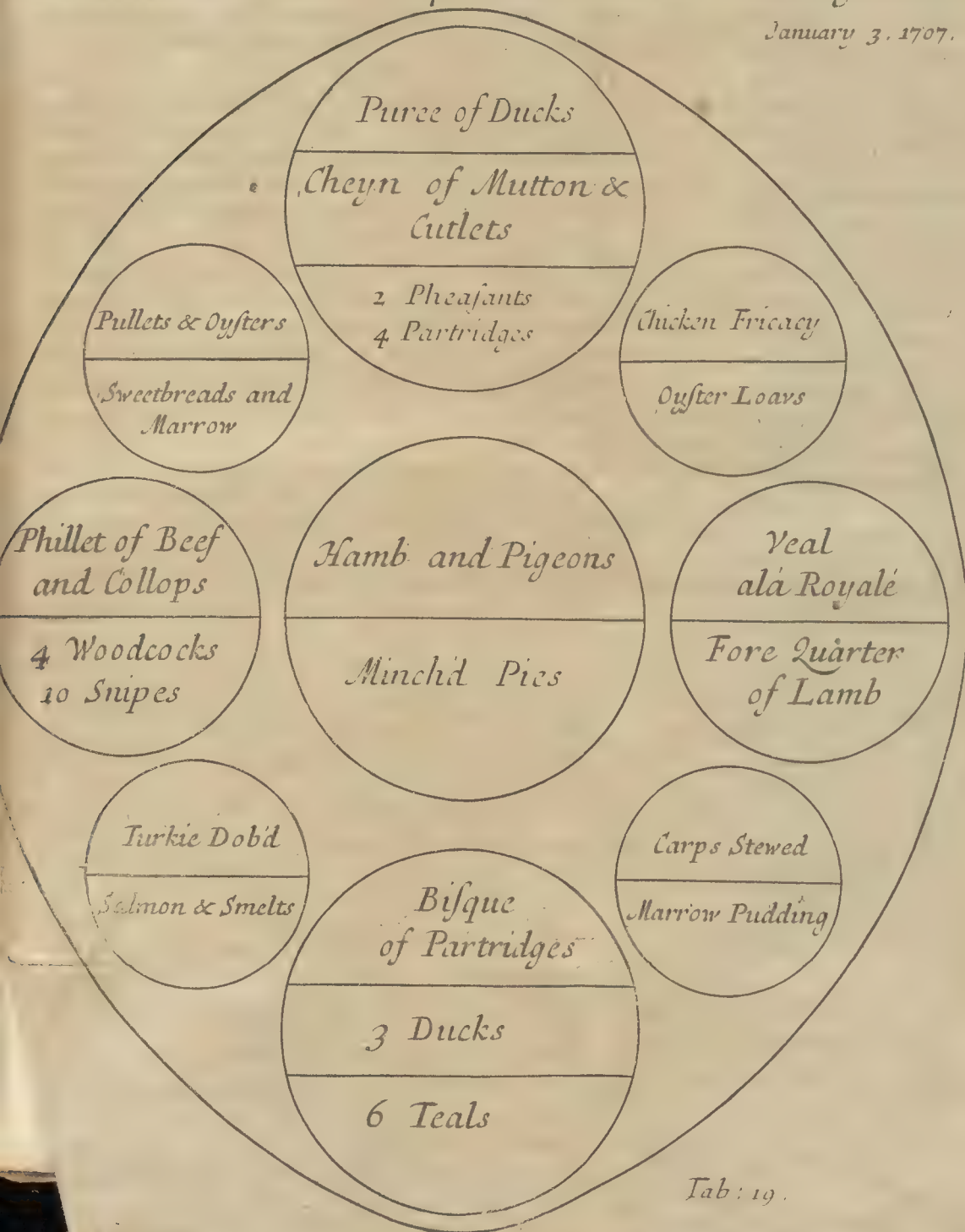
When you would make this Cullis of Partridges, make use of the Breasts of them instead of the Pullet : We take out the Slices of Veal before we strain it, that the Partridge or Pullet may pass the better through the Sieve.

Another white Cullis, meagre.

Take a Brace of Perch, or a Pike, and broil them over a gentle Fire ; then take off the Skins, and divide the Flesh from the bones : Blanch a Handful of sweet Almonds, and pound them with the Flesh only of your Fish, and four or five Yolks of hard Eggs. Take five or six Onions, two Carots, and two Parsnips, cut them in Slices, put them into a Stew-pan with Butter, and stew them, turning them from Time to Time over the Stove ; and when they begin to brown, wet them with a thin Pease-Broth or *Puree*. Take a Carp, scale, skin and bone it : You may make Use of the Flesh for a Hash or Farce : But cut the Head and Bone in Pieces and put them into your Stew-pan ; When this has boil'd a quarter of an Hour, strain it through a Sieve into another Stew-pan, season it with some Truffles and Mushrooms,

A Dinner at Esq. Hills at Teddington

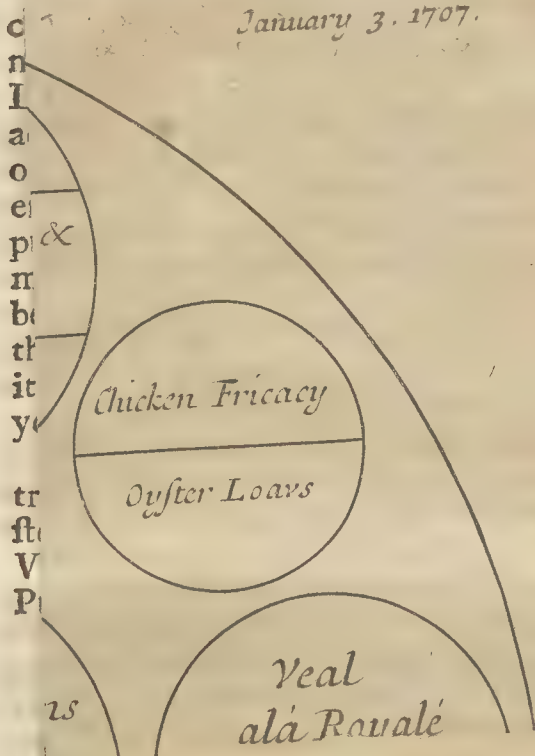
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Stew-pan, season it with some Truffles and Mush-
rooms,

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rooms, a whole Leek, a little Basil and Parsly, a couple of Cloves; and put to it as big as two Eggs of Crums of Bread; set it a simmering over a gentle Fire for a quarter of an Hour; then mix amongst it your pounded Fish, Almonds and Eggs; set it a simmering, but keep it from boiling, lest that should change its Colour; strain it through a Sieve and use it for your Soops and Ragoos.

To make a Cullis of Roots.

Take some Roots of Parsly, some Carots, Parsnips, Onions, and cut them in Slices; tosse them up a little in a stew-pan; then pound them in a Mortar with a Dozen and half of blanch'd Almonds, and the Crum of two *French* Rolls, soak'd in good Fish-broth; boil all this together, and season it well, as directed in the other Cullises; strain it hot through a Sieve, and use it for your Soops of Onions, Leeks, Cardoons, Charvil, &c.

To make a Cullis of Lentils:

Take some Crusts of Bread, some Parsly-Roots, Carots, Parsnips and Onions; cut them in Slices, and tosse them up in boiling Oil or Butter, or melted Bacon, till both your Roots and Crusts are very brown; put to it some boil'd Lentils, a little Broth, and season it well: Let it boil a while with some Citron; then strain it. You may use it for almost all Sorts of Soops, as well of Fish as Flesh.

To

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To make a Cullis of Mushrooms.

Take some Juice of Mushrooms [for which see the Receipt in Letter M.] soak in it some Crusts of Bread: When they are well soak'd, strain it through a Sieve, and use it when you have Occasion.

To make a Cullis of Cray-fish, meager. [See Cray-fish.]

Wash your Cray-fish in several Waters, and boil them; then pick out the Flesh and lay the Shells aside. Take a Dozen of sweet Almonds, blanch and pound them in a Mortar with the Shells of your Cray-fish: When they are well pounded, take an Onion, two or three Carots, and 'as many Parsnips, slice them, and toss them up with a little Butter; when they begin to turn brown, pour on them some Fish-broth: Season the whole with Salt, two or three Cloves, a little Basil, some Truffles and Mushrooms, some Crusts of Bread, a little Parsly, and a whole Leek. Let all this simmer together; then mix among it your pounded Almonds and Cray-fish Shells, and boil them a little: Strain it through a Sieve into an Earthern-Pan, and use it in all your meagre Soops and Ragoos.

To make a Cray-fish Cullis, half brown.

Prepare your Cray-fish, and pound the Shells with Almonds, as in the fore-going Receipt. Take the white Flesh of a roasted Pullet, mince and put it into the Mortar with the Shells, together with the Yolks of three or four hard Eggs, and pound it all together. Take a Pound and
half

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half of a Fillet of Veal, cut in Slices, as likewise some Ham of Bacon, sliced in like manner, and garnish with them the Bottom of a Stew-pan; lay over them some sliced Onion, and three or four Slices of Carots and Parsnips. Cover the Stew-pan, and set it over a gentle Fire: When the Meat begins to stick to the Bottom, put in a little melted Bacon and a Pinch of Flower; keep it moving over the Stove for seven or eight Turns; then pour to it some strong Broth, season it with half a Dozen Cloves, a very little Basil, some Parsly, a whole Leek, some Truffles and Mushrooms, and add to it the Crust of two *French* Rolls: Let all of it simmer together; and when the Veal-Slices are enough done, take them out of the Stew-pan, into which put the Shells; &c. that you pounded in the Mortar; mix the whole well together, strain it through a Sieve into an Earthen-Pan, to use it as directed in many of the Receipts.

We also make a great many other Cullises, that are inserted in their proper Places, and which the Reader will find by the Help of the Table.

To make fine CUSTARDS.

TAKE a Quart of Cream, and boil it with whole Spice; then take some Rose-water, the Yolk of ten Eggs, and the Whites of five, mingle them with a little Cream; and when the boild Cream is almost cold, put the Eggs into it, and stir it very well; then fill up your Custards and bake them: Serve them with *French* Comfits.

CUT-

CUTLETS.

To make Veal or Mutton-Cutlets à la Maintenon.

CUT you Cutlets handsomely, beat them thin with a Cleaver, and season them with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-bone, as thick as a Crown-Piece, with some of the Forc'd Meat, for which you have the Receipt in Letter F, and smooth it over with a Knife. This done, take as many Half-sheets of white Paper as you have Cutlets and butter them on one Side with melted Butter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of your Forc'd Meat all round: Lay each Cutlet on a Half-sheet of Paper cross the middle of it, leaving the Bone about an Inch out; then close the two Ends of your Paper on the Sides as you do a Turn-over Tart; cut off the Paper that is too much, broil your Mutton-Cutlets half an Hour, your Veal three quarters of an Hour: Then take off the Paper, and lay them round in the Dish, with the Bones outmost. Let your Sauce be Butter, Gravy and Lemon.

To farce Veal or Mutton-Cutlets.

Take a Neck of Veal or Mutton, and boil it in good Broth, then take off all the Flesh and keep the Bones. Make a Farce of the Flesh with blanch'd Bacon, a little Parsly and Cives, some Truffles and Mushrooms, all minc'd very small, and then pounded in a Mortar, with Spice and the other usual Seasonings, the Crum of a *French* Roll, soak'd in Milk or Gravy, and a little Cream.
Add

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Add to it some Yolks of Eggs, so that it be not too liquid. Cut some Bards of Bacon according to the Size of your Cutlets. Lay your Farce upon these Bards with the Bones of the Cutlets; doing the like to each Cutlet, which you may Fashion with your Knife dipt in beaten Eggs, as if it were a Cutlet indeed: Drudge them with Crums of Bread, lay them into a Tart-pan, and put them into the Oven to give them a good Colour. This is what we call, *Cutlets farced in Cream*. We serve them as *Hors-d'oeuvres* in Plates or little Dishes; or else we use them to garnish any of our large Dishes of the first Course.

Other Ways of dressing Veal or Mutton Cutlets for the first Course.

After having flatted them on a Table with a Cleaver, lard them, drudge them with Crums of Bread, shred Parsly, Salt and Pepper, and toss them up in melted Bacon. When they are done, and of a fine Colour, lay them in a Dish, pour on them a good Ragoo of Sweetbreads and Mushrooms, and serve them. Let your Garnishing be fry'd Parsly.

You may likewise boil them in Water, and when they are enough, dip them in a thin Batter, made of Eggs and Flower; then fry them in Hogs-Lard, and serve them with Verjuice, Salt and Pepper.

Another Time you may marinate them for three Hours in Verjuice, Juice of Lemon, Salt, Pepper, Cloves, Cives and Bay-Leafs. Then make a thin Batter with Flower, Water, a raw Egg, and as big as a Walnut of Butter melted, all this beaten well together. Dip your Cutlets in it, and fry them in Hogs-Lard: Then serve them for the

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first Course, garnish'd with fry'd Parsly. They will likewise serve to garnish Dishes of the first Course.

Or you may make a Hodge-Podge of them with Turneps, &c. well season'd and boil'd in strong Broth: We generally, when we dress them in this Manner, put Chestnuts among them.

Or lastly, you may dip them in melted Bacon, season them well with minc'd Herbs, Salt and Pepper, and having strew'd them over with Crums of Bread, broil them, and serve them up with good Gravy.

D.

D A U B E

IS a Ragoo that is commonly eaten cold, and is at this Day very much in Use: We generally make it of a Gigot of Veal or Mutton, of a Turkey, Ducks, green Geese, and the like. We have already given a Receipt for dressing Fish *à la Daube* in the Article *Carp*, we will now give Instructions for Flesh.

To dress a Gigot of Veal à la Daube.

Take off the Skin, blanch it, lard it with small Lardons, and lay it a soaking in Verjuice, White Wine, Salt, a Faggot of sweet Herbs, Pepper, Bay-Leafs and Cloves: Then roast it, basting it with the same Wine mix'd with Verjuice and a little Broth: When it is roasted, if you intend to eat it warm, make your Sauce of the Dripping, a little fry'd Flower, Capers, Slices of Lemon, Juice of Mushrooms and Anchoves. Let your
Gigot

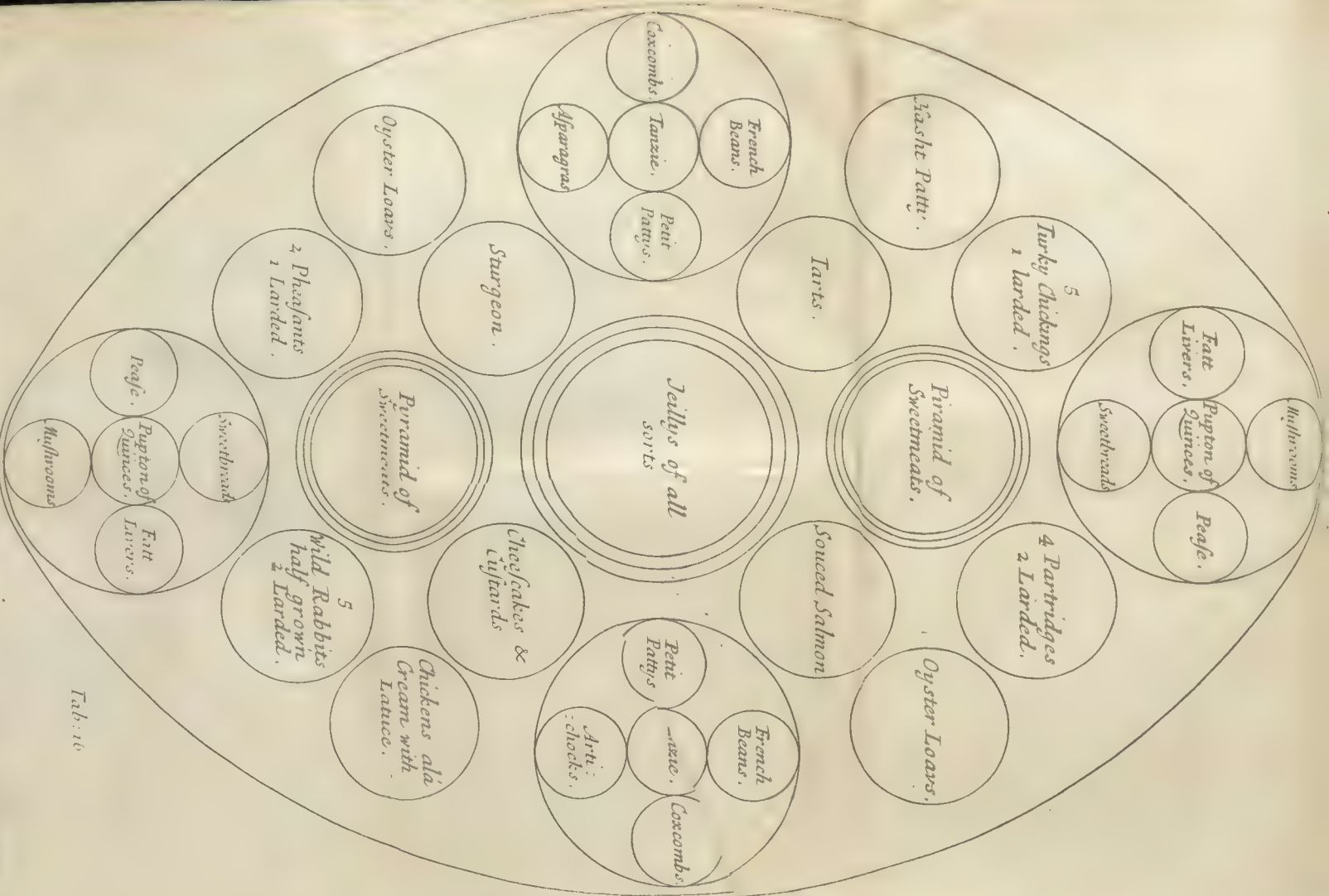


Table 16

If you please you may change all the single Dishes with Sweetmeats, or at least you may mix
 ing, as the small ones and let the Plates stand according to the waiters pleasure.

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Gigot simmer in it for some Time, and serve it for the first Course. We dress a Leg of Mutton in the same Manner.

To dress green Geese à la Daube.

Lard your green Geese with large Iardons, season them with Salt, Pepper, Cloves, Nutmeg, Bay-Leaf, Cives, Lemon-Peel, and wrap them up in a Napkin : Boil them in Broth and White Wine ; when the Broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the Liquor in which they are boil'd ; then take them out, and serve them dry on a clean Napkin, and garnish'd with green Parsly. We sometimes boil with them some Slices of Veal and Bards of Bacon, to strengthen them and keep them white.

We dress Turkies, Capons, Partridges, and other Fowls in the same Manner.

D U C K S

ARE a Water Fowl: There are two Sorts of them, the tame and the wild ; the last are the best and most valued : They are better in the Winter than in any other Season.

To dress a Duck with Juice of Orange.

When it is half roasted, take it off the Spit and lay it in a Dish ; cut it up, but so as to leave all the Joints hanging to one another. In all the Incisions put some Salt and pounded Pepper ; and squeeze some Juice of Orange. Turn it upside down upon the Breast, and press it hard with a Plate ; then set it a little while over a Stove, turn

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it again in the Dish, and serve it hot in its own Gravy.

To dress Ducks à la Braise, with Turneps.

Lard either a tame or wild Duck with large Lardons well season'd. Take a Stew-pan of a convenient Size, and garnish the Bottom of it with Bards of Bacon and Slices of Beef; to which add some Onions, Carots and Parsnips sliced, some Slices of Lemon, some savoury Herbs, Pepper, Salt and Cloves; then put in your Duck, cover it in the same manner as under it, and put Fire likewise under and over it. This is a Dish for the first Course which we serve in several Manners. When we would serve it with Turneps, we cut them in Dice, or round them in the Shape of Olives; we toss them up in Hogs Lard, to give them a brown Colour; then we set them a draining, and after that put them a simmering in good Gravy, and thicken them with a good Cullis. When we are ready to serve we take up the Duck, drain it well, then lay it in the Dish, pour upon it the Ragoo of Turneps, and serve it hot. If you will not be at the Charge of stewing it *à la Braise*, when you have larded your Duck, drudge it well with Flower, and toss it up in melted Bacon to brown it; then put it into a Pot, and make a Brown either with melted Bacon or Butter, and Flower, to which put some good Broth and near a Pint of White Wine, seasoning the whole with Salt, Pepper, Cloves, Onions, Slices of Lemon, Parsly and savoury Herbs; so set the Duck a stewing, and when it is done, serve it with any of the Ragoos we make use of for Ducks stew'd *à la Braise*.

To

To dress a Duck à la Braise with a Ragoo upon it.

The Duck is got ready in the same Manner as in the fore-going Receipt. We make a Ragoo, either with Veal or Lamb-Sweetbreads, with fat Livers, Cocks-combs, Mushrooms, Truffles, Asparagus-tops, and Artichoke-bottoms: We toss up all this in melted Bacon, moisten it with good Gravy, bind it with a Cullis of Veal and Ham, and having laid the Duck in the Dish, pour the Ragoo upon it. We serve Ducks with Ragoos of all Sorts of Legumes; but then they must be dress'd *à la Braise*.

To dress a Duck with green Pease.

You dress your Duck as above; then make a Ragoo of green Pease, which you must toss up with a little fresh Butter, a little Flower, a Bunch of Herbs, some Salt and Pepper. Moisten it with good Gravy; and when you are about to serve, thicken it with the Yolk of one or two Eggs beaten in a little Cream; when you have dish'd up your Duck, pour the Ragoo upon it.

The same Ragoo serves for a Breast of Veal stew'd *à la Braise*, which is done in the same Manner as a Duck; as likewise for green Geese and Pigeons that are dress'd so too.

To dress a Duck with Celery.

Dress your Duck as above: Having pick'd your Celery, put into a Pot a Piece of Butter, a little Flower, some Water and Salt; make it boil; then put in your Celery, and boil it a little more than half: Take it up and drain it; Put it into a

F 3

Sauce-

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Sauce-pan with a thin Cullis of Veal and Ham, and stew it till it is enough: when you are ready to serve, put to it as big as a Walnut of Butter, handled up with a little Flower; keep shaking it over the Stove for a Minute or so, and put to it a Drop of Vinegar. Your Duck being laid in the Dish, pour your Ragoo upon it, and serve it hot.

A Duck with Cardoons is done in the same manner; that is to say, we dress our Cardoons as we do our Celery.

To dress a Duck with Succory.

Get your Duck ready *à-la Braise*, as above. Blanch off your Succory in Water, squeeze it, give it two or three Cuts with a Knife, and put it into a Stew-pan; moisten it with good Gravy, and let it simmer over a gentle Fire; thicken it with a good Cullis of Veal and Ham; when you are ready to serve, lay your Duck in a Dish, pour your Ragoo of Succory upon it; and serve it.

To dress a Duck with Oysters.

Your Duck is dress'd as before: Toss up some Truffles and Mushrooms in melted Bacon, and moisten them with Gravy: When they are done enough, bind them with a good Cullis of Veal and Ham. When you are almost ready to serve, take some Oysters, and having open'd them into a Sauce-pan, give them three or four Turns over the Stove in their own Liquor; then take them off, and clean them one by one, and throw them into your Ragoo, which you must again set over the Fire for a Moment with the Oysters in it, but
take

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take Care not to let it boil, for then the Oysters will grow too hard. Lay your Duck in the Dish, throw your Ragoo upon it, and serve it very warm.

To dress a Duck with Cucumbers.

Your Duck must be stew'd *à la Braise*, and when you are ready to serve it, pour upon it a Ragoo of Cucumbers, for which see the Receipt in the Article, *Beef à la Braise*, page 13.

To farce a Duck.

Make a Farce of the Breast of a Capon or Pullet, for which see the Receipt in Article *Quails*. Then take a Duck, and with your Finger loosen the Skin from the Flesh ; pull out the Breast, and farce it with the above Farce ; then stew your Duck *à la Braise*, and when it is ready, serve it up with any of the Ragoos mention'd in this Article of *Ducks*.

To dress Ducks with Olives.

You may either roast the Ducks or dress them *à la Braise* ; the Ragoo only makes the Difference. Toss up a few Mushrooms in a Sauce-pan, and put to them some good Gravy. When they are enough done, thicken them with a Cullis of Veal and Ham. Take some Olives, squeeze out the Stones, and throw the Olives into scalding Water ; take them out, and having drain'd them for a Moment, put them into the Ragoo : When you are ready to serve, give them one Boil, lay your Duck in the Dish, pour your Ragoo upon it, and serve it.

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We dress with Olives in the same manner Teals, Pullets, Capons, Chickens and Partridges. *Note* also, That we dress Ducks with Anchoves and Capers instead of Olives, observing the same Method.

E.

E E L S.

THE Eels that are taken in Rivers or running Waters, are better than Pond-Eels; and of them too the Silver ones are most esteem'd.

To farce Eels.

You may farce them on the Bone in the Nature of a white Pudding. You make your Farce of the Flesh of your Eels, which you must pound in a Mortar, and put to it some Cream, some Crum of Bread, with Parsly, Cives, Truffles and Mushrooms, all season'd as usual. Lay this Farce very handsomely on the Bones of your Eels, drudge them well with very small Crums of Bread, and bake them in an Oven in a Tart-pan till they are of a fine brown Colour.

To dress Eels with white Sauce.

Skin them and cut them in Pieces, and blanch them in boiling Water: Then dry them with a Napkin, toss them up in Butter, with Salt, Pepper, Cloves and Lemon-Peel, together with a Glass of White Wine. Toss up likewise some Artichoke-bottoms, Mushrooms and Asparagus-tops, with Butter, and savoury Herbs; then make

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make a white Sauce with the Yolks of Eggs and Verjuice. So serve them.

To dress Eels with brown Sauce.

When you have cut them in Pieces, tosse them up in clarify'd Butter, a little Flower, a little Fish-broth or thin *Purée*, Mushrooms, Cives and Parsly shred very small, and a Faggot of Herbs; to which add Salt, Pepper, Cloves and Capers; make all this boil together, and when your Rago is almost ready, put to it a little Verjuice and White Wine, and let it boil a little longer; then thicken it with an Egg to take off the Fat, and serve it warm.

To fry Eels.

Strip them, take out the Bone, cut them in Pieces, and lay them to marinate for two Hours in Vinegar, Salt, Pepper, Bay-Leafs, sliced Onion and Juice of Lemon; then drudge them well with Flower, and fry them in clarify'd Butter. Serve them dry with fry'd Parsly.

To broil Eels.

After having stript and cut them in Pieces, make Gashes in them, and lay them a while in melted Butter, a few savoury Herbs, Parsly, Onion, Pepper and Salt, then warm this a little, and shake it all well together; this done, take out the Eels Bit by Bit, drudge them with the Crum of Bread, and broil them over a gentle Fire till they are of a fine brown Colour. When they are broil'd, make a brown Sauce with Cives,
Parsly

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Parfly and Capers, then put your Sauce in the Dish, & lay the Eel round it.

We likewise serve broil'd Eel with green Sauce, which we make as follows. Pound some Sorrel, and squeeze out the Juice. Then cut an Onion very small, and toss it up with Butter and minc'd Capers : Mix with it your Juice of Sorrel, squeeze in an Orange, and add some Pepper and Salt. So serve it for the first Course. We also sometimes serve it with Sauce *Robert*.

To dress Eels à la Daube.

Mince the Flesh of Eels and Tench ; season it with Salt, Pepper, Cloves and Nutmeg ; cut the Flesh of another Eel into Lardons, of which lay one Lair on the Skins, and then another of the minced Flesh, continuing to do so, till you have made it into the Shape of a Brick of Bread ; wrap it up in a Linen Cloth ; and stew it as you do a Ham of Fish, that is to say, in half Water, half red Wine [see the Article, *Gammon*,] season'd with Cloves, Bay-Leaf, and Pepper. Let it cool in its own Liquor, cut it in Slices, and serve it in Plates or little Dishes.

To dress Eels the English Way.

Rub an Eel with Salt, then with a Towel, to take off the Slime. Skin it, and cut it in three or four Pieces, according to its Length ; lay them into a Dish, and pour on them some good White Wine ; when they have lain a little while in it, take them out, and cut Notches from Space to Space on the Back and Sides ; fill up these Incisions with a sort of Farce, which make as follows : Take the Crum of white Bread, and crum it very small ;

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small; take likewise all sorts of savoury Herbs, Parsly and Cives, and shred them very small; some Pepper, Cloves, Nutmeg and Salt; add to this the Yolks of some hard Eggs, a convenient Quantity of fresh Butter, and having mix'd all this together, fill up with this Farce the Incisions you made in the Eel; which you then slip again into its Skin, and tie it at both Ends; prick it in several Places with a Fork, and then either roast it on the Spit, or broil it on the Gridiron; when it is done enough, take off the Skin, and serve it dry, with Juice of Lemon: Or else make a white Sauce with good Butter, Vinegar, Salt and white Pepper, together with Anchoves and Capers. *Note,* That only the large Eels are dress'd in this manner.

EGGS and AMLETS.

Eggs with Juice of Orange.

BEAT up more or fewer Eggs according to the Size of the Dish you would make; while you are beating them, squeeze in some Juice of Orange, taking care that none of the Seeds fall in among the Eggs. When they are well beaten, and season'd with a little Salt, take a Sauce-pan, and put in it a little Butter or Gravy; pour in your Eggs, and keep them always stirring over a gentle Fire, that they may not stick to the Bottom: When they are enough, pour them into a little Dish or Plate, and serve them warm.

To make farced Eggs.

Take the Hearts of three or four Cabbage-Lettuce, and blanch them; then take some Sorrel,

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rel, Parsly, Charvil, and one or two Mushrooms; shred all this very small, with the Yolks of hard Eggs, season'd with Salt and Nutmeg. Toss them up in Batter, and when they are enough, put to them some Cream; and fill the Bottom of your Dish with them. With the Whites of your Eggs make another Farce with Savoury Herbs, &c. to garnish the Brim of your Dish.

You may likewise fry farced Eggs, dipping them first in a thin Batter; and serve them with fry'd Parsly.

Eggs en Crêpine.

Take some raw Ham, Veal-Sweetbreads, fat Livers, Truffles and Mushrooms; cut all these in Dice, toss them up in a little melted Bacon; moisten the whole with Gravy, set it a simmering for half an Hour, and then bind it with a Cullis of Veal and Ham. See that your Ragoo be well relish'd and set it a cooling. Take ten new-laid Eggs, and divide the Whites from the Yolks: Whip up the Whites to a Froth; and beat up the Yolks, either in a little Cullis or Cream; strain them through a Sieve, and pour them into your Ragoo; together with the Whites, and mix the whole well together. Then take a flat-bottom'd Sauce-pan, lay a Veal-Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in the Oven. When it is enough, turn it upside down into a Dish, and serve it hot.

Another Time instead of serving it dry, you may throw on it some Cullis of Veal and Ham, or a Ragoo of Mushrooms.

Eggs à la Tripe.

Boil them hard, take off the Shells, and cut them in Slices, long ways. Take a bit of fresh Butter, put it into a Sauce-pan, let it melt over a Stove, put in your Eggs, and toss them up with shred Parsly, season'd with Salt and Pepper: When they are enough, pour in a little Cream, and serve them warm in Plates or little Dishes.

If you would not serve them with Cream, you may, while you are tossing them up in the Sauce-pan, add a little shred Onion, and instead of the Cream, beat up two Yolks of Eggs in a little Verjuice or Vinegar and Water, thicken your Eggs with it, and serve them as you do the others with Cream.

Eggs with the Juice of Sorrel.

Poach you Eggs in boiling Water ; and having pounded some Sorrel, put the Juice of it in a Dish with some Butter, two or three raw Eggs, Salt and Nutmeg ; make all this into a Sauce, and pour it on your poach'd Eggs ; so serve them.

Poach'd Eggs with Sauce of Anchoves.

Melt some good Butter in a Sauce-pan, with Anchoves, fry'd Flower, Juice of Lemon, and a little Salt ; strain it all through a Sieve ; and having poach'd your Eggs and laid them in a Dish, pour this Sauce on them and serve them.

Eggs

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Eggs in Verjuice.

Beat them up well in a little Verjuice, season them with Salt and Nutmeg, and set them over the Fire with a little Butter: When they are come to the thickness of Cream, serve them.

Poach'd Eggs in Gravy.

Poach some new-laid Eggs in boiling Water and a little Vinegar. Have some good Gravy in readiness, put to it some Salt and Pepper and a whole Leek, heat it over the Fire, and having laid your poach'd Eggs in a Dish, strain it through a Sieve upon them, and serve them hot in Plates or little Dishes.

Eggs beaten in Gravy.

Take some Gravy with three or four Spoonfuls of Cullis of Veal and Ham; put to this the Yolks of eight Eggs, a little Pepper and Salt, beat it all well together; set it over the Stove, and keep stirring continually; when the Eggs are done enough, grate on them a little Nutmeg, and serve them hot in Plates or little Dishes.

Eggs with Cream.

Take a Pint of Cream, and a Stick of Cinnamon, two or three Zests of Lemon, and as much Sugar as you think convenient. Blanch a quarter of a Pound of sweet Almonds, and a Dozen of bitter, pound them in a Mortar, sprinkling them from Time to Time with a little Milk; when they are pounded to a Paste, put it into your
Cream,

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Cream, with the Yolks of eight new-laid Eggs ; mix it all well together, and strain it through a Sieve twice or thrice : Take a Silver-Dish, set it over hot Embers ; pour in your Eggs and Cream ; cover it with a Tart-pan-Cover ; put Fire upon it ; and when they are enough done, set them a cooling, and serve them cold in Plates or little Dishes.

Poach'd Eggs and Cucumbers.

Make a Ragoo of Cucumbers as follows. Peel some Cucumbers and cut them in two in the middle ; take out the Seeds, cut them in Slices, and lay them to marinate in Vinegar, Salt, Pepper, and an Onion or two cut in Slices ; toss them up over a Stove in fresh Butter : When they begin to grow brown, put to them a little Fish-broth, and set them to simmer for half an Hour ; then take off all the Fat, and put to them a Cullis of Cray-fish or other Fish. Poach some new-laid Eggs in Butter one by one, and lay them handsomely in a Dish ; cut the Whites of them with your Knife to make them exactly round, pour your Ragoo of Cucumbers upon them, and serve them hot.

Eggs with Succory.

Blanch some Succory, squeeze it well, give it three or four Cuts with a Knife, put it into a Stew-pan, moisten it with a little Fish-broth, season it with Pepper, Salt, a Bunch of savoury Herbs, let it simmer half an Hour, and then thicken it with a Fish-Cullis, lay it handsomely in the Dish, and having poach'd your Eggs in Butter, and cut them round as in the foregoing Receipt, lay them upon the Succory, and serve them

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them in Plates or little Dishes, or for *Hors d'Oeuvres*.

Eggs and Lettuce.

Blanch some Cabbage-Lettuce, squeeze the Water well out of them, cut them in Slices, toss them up in a Sauce-pan with fresh Butter, season'd with Pepper, Salt, and a Bunch of Herbs, set them over a gentle Fire for half an Hour: Then take off the Fat; and put to them some Cullis of Cray-fish or other Fish: Poach some new-laid Eggs in Butter, and having dish'd up your Lettuce, lay the Eggs upon them, and serve them as in the last Receipt.

Eggs and Celery.

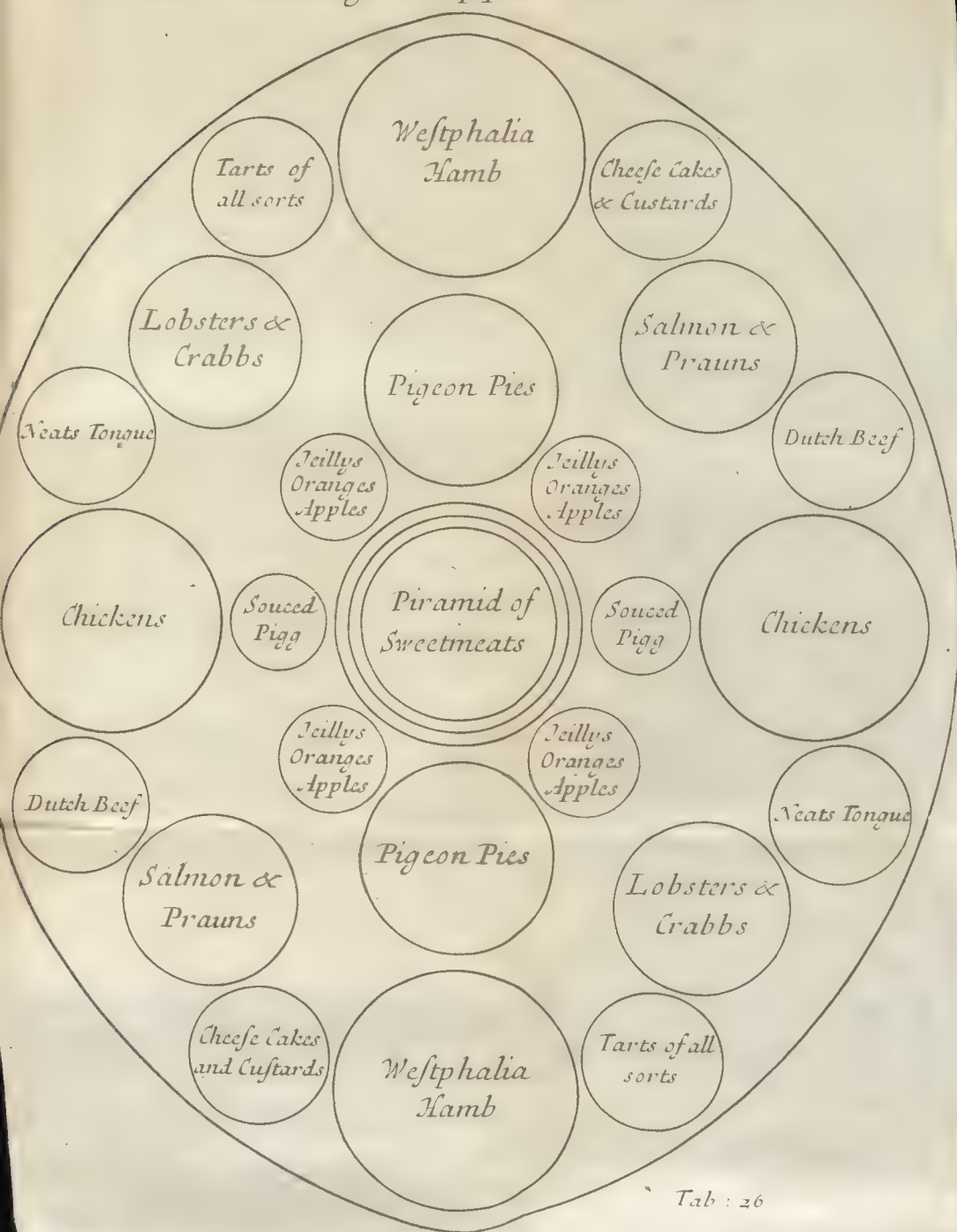
Take four or five Roots of Celery; half-boil it in white Water, that is to say, in Water, Butter, Flower and Salt; then take them up, drain them, cut them in Pieces, put them into a Stew-pan, with a little Fish-Cullis, set them a simmering half an Hour, thicken them with a Cray-fish Cullis, and as big as a Walnut of Butter, keeping them always moving over the Fire. See that your Ragoo be well relished, put in a little Vinegar, lay it in a Dish, and your poach'd Eggs upon it. Serve it as your Eggs with Succory.

Instead of poach'd Eggs, you may make use of hard Eggs, cut in halves, laying them upon the Celery round your Dish and serving them as above.

Eggs and Cray-fish.

Make a Ragoo of the Tails of Cray-fish, with Mushrooms, Truffles, and Artichoke-bottoms cut

A Wedding Supper all cold



r all cold

*Cheese Cakes
& Custards*

Make a Ragoo of the Tails of Cray-fish, with
Mushrooms, Truffles, and Artichoke-bottoms cut

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in Pieces; toſs them up in a Sauce-pan with a little Butter, moiſten them with a little Fiſh-broth, ſeaſon the whole with Pepper, Salt, and a Faggot of Herbs; let it ſimmer a quarter of an Hour, take off the Fat, put to it a Cullis of Cray-fiſh; poach ten new-laid Eggs in boiling Water, lay them in a Diſh, throw your Ragoo upon them, and ſerve them in little Diſhes, or as *Hors-d'Oeuvres*.

Eggs and Cray-fiſh, to be ſerv'd in little Diſhes on Fasting-Days.

Take a little Ladleful of Fiſh-broth, a ſmall Cruſt of Bread, a Muſhroom, a little Parſly, a whole Leek, and make it ſimmer all together: Take it off the Fire, and put to it more or leſs Cullis of Cray-fiſh, according to the Size of the Diſh you intend to make: Set a Diſh on the Table and a Sieve in it, into which break ſix new-laid Eggs, and ſtrain your Cullis and them through the Sieve three or four Times. Set a Silver Diſh on hot Embers, pour in your Eggs, cover it with a Tart-pan Cover, and put Fire upon it. Liſt it up from Time to Time to ſee when the Eggs are enough, and when you find them to be ſo, ſerve them warm:

The ſame for Fleſh-Days.

Take Veal-Gravy and Cullis of Veal and Hair, of each an equal Quantity, when you have mix'd them together, take one half of it, and ſeaſon it with Salt, Pepper, and a little Nutmeg; put the other Half among ſome Cray-fiſh Cullis, in which beat up eight new-laid Eggs, and ſtrain the whole through a Sieve: ſet a Diſh upon live
G Embers,

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Embers, pour your Eggs into the Dish, and cover it with a Tart-pan Cover, lay Fire upon it ; look on them from Time to Time, and when you see that they begin to thicken, serve them hot in Plates or little Dishes.

Amlets.

To make a Sugar-Amlet.

BEAT up the Whites of a dozen Eggs, and put the Yolks to them, together with some Lemon-peel shred very small : Add to it a little Cream and Salt : Beat it all well together, and fry your Amlet. Before you turn it into the Dish, drudge it with Sugar in the Pan, and let the brown Side lie uppermost in the Dish, in which you must first lay a Plate turn'd up-side down. Then powder it with some Sugar and candy'd Lemon-peel, shred very small ; and at the same Time glaze it with a red-hot Fire-shovel, and serve it hot.

To make a Bacon-Amlet.

Take some of the Lean only of a boil'd Ham, and mince it very small ; break eight Eggs, season them with a little Salt, Pepper, shred Parsly, and put to them half of your minc'd Ham, and a Spoonful of Cream. When you have beaten all this well together, make your Amlet, and lay it in a Dish, of which it must cover only the Bottom. With the rest of your hash'd Ham, make a Rim round it : Pour on your Amlet some Liquor of a *Saingaraz*, which see in Letter R. in the Article *Rabbets*, then serve it hot.

To make an Amlet of a Veal-Kidney.

Boil a Veal-Kidney Fat and all, mince it very small together with some Parsly. Break eighteen Eggs into a Sauce-pan, season them with a little Salt, put in your minced Kidney, three or four Spoonfuls of Cream, and a little Sugar. Make your Amlet with good Butter, sugar it, glaze it with a red-hot Shovel, and serve it hot in Plates or little Dishes.

To make an Amlet-Robart.

Beat up the Whites of eighteen Eggs by themselves, and then mix in the Yolks, with some Bisket of bitter Almonds, some shred Lemon-peel, a little Cream and Sugar. Continue beating your Amlet, take a Pan with good Butter and pour it in; keep it continually moving over the Fire; and when you see it have a good Colour underneath, turn it that it may be brown on both Sides. Then serve it.

To fierce an Amlet.

Take Kidney of Veal, mince it very small, toss it up with a little Butter and Parsly; season it with Pepper and Salt, and the Juice of a Lemon; season the Amlet with the same; make Amlets, and put the Kidneys in the Middle of the Fierce.

F.

F A R C E.

WE make many Farces in Cookery, which it would be needless to particularize in this Place; since they are mention'd in their respective Articles to which they properly belong; and which the Reader will readily find by the help of the Table: Here therefore we will only give a Receipt for a Farce of Fish.

To make a good Farce of Fish.

Take some Carps, Pikes, and other Fish that you can get; bone them and shred the Flesh of all of them together very small; then make an Amlet of Eggs, mince among it some Mushrooms, Truffles, Parsly and Cives: Take care it be not done too much; Lay it on the Farce, season the whole very well, and hash it very small. You may put to it likewise the Crum of a *French Roll* soak'd in Milk, some Butter and some Yolks of Eggs: In a Word, make it very thick that it may hang close together. It will serve you not only to farce Carps and Soles on the Bone, but likewise, Cabbage, Pigeons, and several other Things as you shall think fit.

To make Forc'd Meat, to be used in many Things in Cookery.

Take two Pounds of a Leg of Veal, or three, according to your Occasion, and put to it a Pound of fat Bacon, and a Pound of Sewet; boil them

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them over the Fire half an Hour, then throw them a little in cold Water, that your fat Bacon run not to Oil in mincing. Then mince them all as fine as Paste, each by themselves, for the Bacon will not mince small, if you mince it with any Thing else. Then mince all together, and put it in a Marble Mortar, and put to it the Ingredients following: The Crum of two *French* Rolls, soak'd in Milk or Broth; eight raw Eggs; Pepper and Salt according to your Discretion; a quarter of a Nutmeg; a little minc'd Onion; and Parsly minc'd very fine. Pound all these in a Mortar to a fine Paste, and save it for your Use, as the Receipts shall instruct you.

This Forc'd-Meat may be used in most Dishes that require Forc'd-Meat, except the Bottoms of Pies; in which you must put few or no Eggs.

To make Forc'd-Meat for a Chicken-Pye.

Mince some Bacon and a little Marrow; season it with Pepper, Nutmeg and Parsly; lay it about your Chickens with boil'd Lettuce, and when they are bak'd, serve them with a little Caudle.

FRENCH-BEANS.

How to preserve them.

Intend not to mention the Way of pickling them, which is very well known, but that of keeping them dry, which we do as follows. We pick and blanch them; then dry them in the Sun, and when they are very dry, keep them in a very dry Place. When we would use them, we soak them for two Days in lukewarm Water, and they will recover almost the same Greeness they had

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when they were gather'd: Then we blanch them, and dress them as usual.

FRICANDEAUX.

WE make use of Fricandeaux, not only as Garnishings for our most costly Dishes, but serve them likewise in Dishes by themselves. When we use them to garnish, we only lard them; but when we make a particular Dish of them, we farce them as follows.

To farce Fricandeaux.

Take a Leg of Veal, and cut off some Slices; beat them well with the Handle of a Knife, lard them, lay them on a Table, the larded Side downmost, cover them the thickness of a Crown-piece with a Farce made of Veal, Beef-Marrow a little Bacon, and some Eggs, season'd with Salt, Pepper, and savoury Herbs. Having thus farced them, dip your Hand in beaten Eggs, and smooth the Edges of them: Lay them in a Stew-pan with a little Bacon under them, cover the Pan and set it over the Stove; put likewise a little Fire upon it. You must keep them thus till they are brown on both Sides, then take them up, let the Fat drain from them, and then put them again into a Stew-pan with some Beef-Gravy; let them simmer a while in it; take off all the Fat, put in a Drop of Verjuice, then lay them in a Dish; pour on them a Ragoo of Mushrooms, Truffles and Sweetbreads; and serve them warm.

When we use them for Garnishings, we dress them in the same manner, except that we do not lard them.

FRIT-

FRITTERS.

To make white Fritters:

TAKE some Rice and wash it in five or six several Waters; then dry it very well before the Fire: After this pound it well in a Mortar, and sift it through a lawn Sieve, that it may be very fine; you must have at least an Ounce of it. Then put it into a Sauce-pan, and wet it with Milk; and when it is well incorporated with it, add to it another Pint of Milk, set the whole over the Stove, and take care to keep it always moving: We likewise put to it the Breast of a roasted Pullet minc'd very small, a little Sugar, some candy'd Lemon-Peel grated, and keep it over the Fire till it is come almost to the thickness of a Fine Paste. Flower a Peel very well, pour it out upon it and spread it abroad with your Rolling-pin: When it is quite cold, cut it in little Morfels, taking care that they stick not to one another; flower your Hands, roul up your Fritters very handsomely, and fry them in Hogslard. When you are going to serve, put to them a little Orange-flower Water, and strew some Sugar upon them; so serve them in Plates or little Dishes, and use them besides for Garnishings.

To make Water-Fritters.

Put into a Sauce-pan some Water, as big as a Walnut of Butter, a little Salt, and some candy'd and plain Lemon-peel, minc'd very small. Make this boil over a Stove; then put in two good handfuls of Flower, and turn it about by main

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Strength, till the Water and Flower be well mix'd together, and none of this last stick to the Sauce-pan : Then take it off the Stove, put into it the Yolks of two Eggs, mix them well with it, continuing to put in more Eggs, by two and two at a Time, till you have put in ten or twelve, and your Paste be very fine. Then drudge a Peel thick with Flower, and dipping your Hand into Flower, take out your Paste bit by bit, and lay it on the Peel ; when it has lain a little while, roul it, and cut it in little Pieces, taking care that they stick not one to another ; a little before you are going to serve, fry them in Hogs-lard, and when you have laid them in the Dish, throw some Sugar and Orange-Flower Water upon them, and serve them hot in Plates or little Dishes.

We make Broth-Fritters the same way, only making use of Broth instead of Water.

To make Milk-Fritters.

Milk-Fritters are made like the former, excepting that you must not put so much Flower, as will make it into a Paste, but rather into a very thick Batter ; yet must put in more Eggs than into the other Sorts of Fritters. Then turn the Batter out of the Sauce-pan into a Plate ; and having heated your Hogs-lard, take a Spoon and form your Fritters with it, dipping it from Time to Time in the Lard, that the Fritters may not stick to it. Keep your Pan in continual Motion, and when they are brown'd, Sugar them while they are hot, then sprinkle them with Orange-Flower Water, and after that with more Sugar. If you will, you may glaze them with a red-hot Shovel ; so serve them warm.

G.

GAMMON, or HAM of BACON.

To dress a Ham à la Braise.

HA V I N G taken off the Skin and clean'd the Knuckle, lay it in Water to make it fresh, then bind it about with Packthread: Take a Pot or Kettle of the Size of your Ham; garnish the Bottom of it with Bards of Bacon, and Slices of Beef well-beaten, and season'd with savoury Herbs, Spice, Bay-Leaf, Onions, Carots, Parsnips, Parsly, Cives, but no Salt: Then lay in your Ham the lean Side down-most, lay over it Beef, &c. as under it, cover the Pot with its own Cover, and close it well up with Paste: Set it a stewing for ten or twelve Hours, keeping a gentle Fire both over and under it: Then leave it to cool in its own Gravy; when it is cold, take it out of the Kettle, untie the Packthread, put it into a Pan, strew it over with Bread grated very fine, and brown it with a red-hot Fire-shovel, so serve it in a clean Napkin, garnish'd with green Parsly. You may likewise serve it warm for first Course; but then you must lay it in a Dish, and pour upon it a Ragoo of Veal-Sweetbreads, made as directed in Letter P. Article *Pasty of a Gammon of Bacon to be eaten hot*. We sometimes likewise serve it with a Carp-Sauce, and sometimes too with a Ragoo of Cray-fish.

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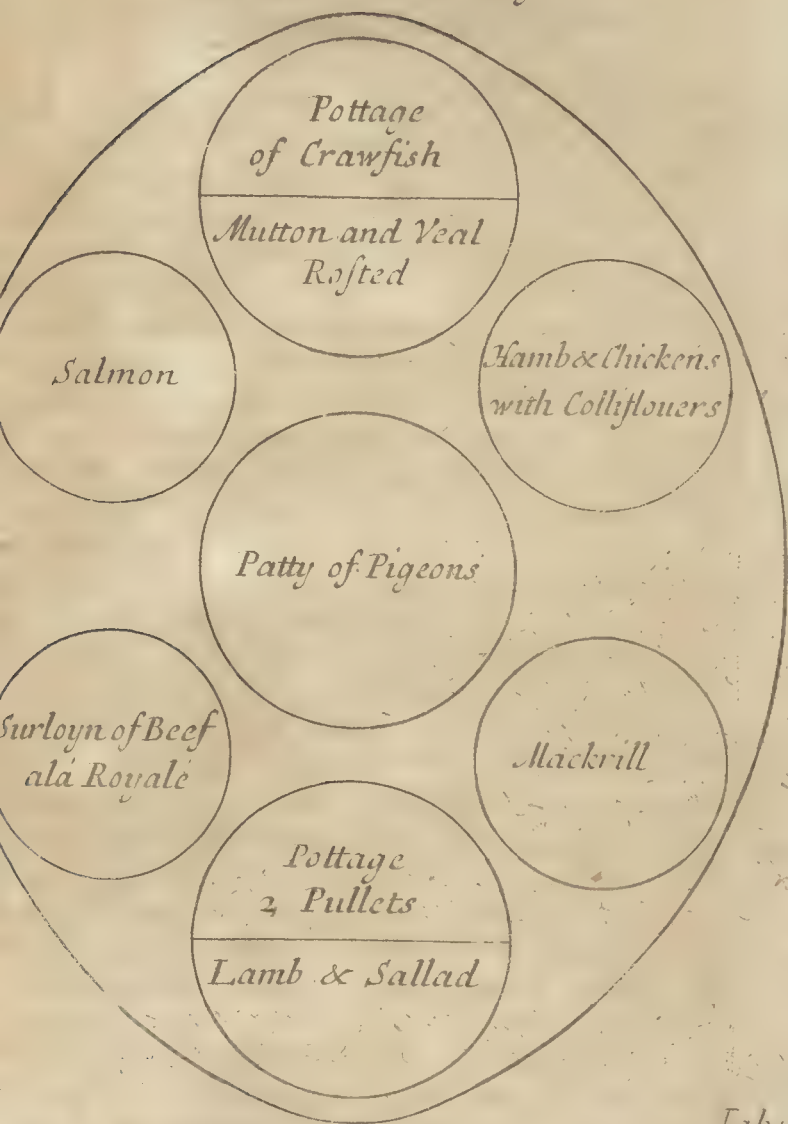
To roast a Gammon of Bacon.

Take off the Skin, and lay it in luke-warm Water to make it fresh : Then put it into an earthen Pan, pour on it a Quart of Sack, and let it lie in it ten or twelve Hours ; spit it, and put some Sheets of white Paper over the fat Side of it ; pour the Sack in which you soak'd it into the Dripping-pan, and baste it with it from Time to Time all the while it is roasting : When it is enough, take of the Paper, drudge it well with Bread, crumm'd very fine, and shred Parsly ; brown it well before a brisk Fire, take it off the Spit, and set it by to cool, when it is cold serve it in a clean Napkin, garnish'd with green Parsly. It is proper for second Course.

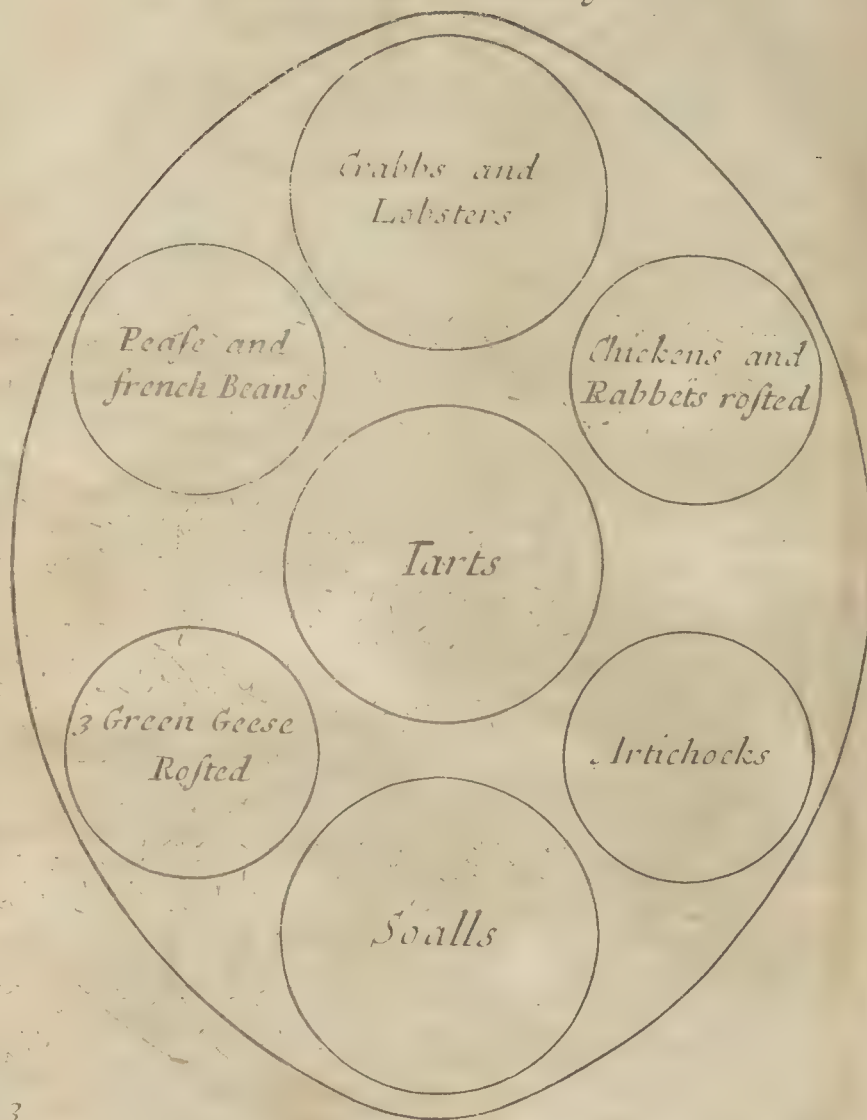
To make Essence of a Ham of Bacon.

Take off the Fat and cut the Lean in Slices ; beat them well, and lay them in the Bottom of a Stew-pan, with Onions, Carots, and Parsnips cut in Slices. Cover it and set it a sweating over a gentle Fire, and when it begins to stick, drudge it with a little Flower, and turn it ; then moisten it with Veal-Gravy and Broth, of each an equal Quantity : Season it with two or three Truffles and as many Mushrooms, half a dozen Cloves, some Basil, Parsly, and a whole Leek ; instead of which last some put a Clove of Garlick : Add to it some Crusts of Bread, and let it simmer over the Stove for about three quarters of an Hour ; then strain it through a Sieve, and set it by to use as directed in many of these Receipts.

First Course



Second Course



Tab: 3



To make a Ragoo of a Ham, with sweet Sauce.

Take some Slices of a raw Ham of Bacon, and tofs them up in a Sauce-pan : Make your Sauce with Sugar, Cinnamon, a pounded Mackaroon, some red Wine, and a little pounded white Pepper. When you are ready to serve, put your Slices of Bacon to this Sauce, and squeeze in some Juice of Orange.

To make a Gammon of Fish.

Take the Flesh of Carps, Eels, Tenches and fresh Salmon ; together with the Milts of Carps, minc'd and pounded in a Mortar with Salt, Pepper, Nutmeg, savoury Herbs, and fresh Butter. Then lay the Flesh of all these Fish, thus mix'd and pounded together, upon the Skins of Carps, and form it into the shape of a Gammon of Bacon. Wrap it up in a new Linen Cloth, which you must sew up very strait ; and then boil it in half Water, half Wine, season'd with Cloves, Bay-Leaf and Pepper. Let it cool in the Liquor it is boil'd in, so serve it. You may likewise cut it in Slices, as you do a real Gammon of Bacon.

To make a Ragoo of GIBLETS.

BLanch them in Water ; and if among them you have any Cocks-combs, boil them by themselves and skin them ; then set the whole a simmering in strong Broth with high Seasonings of Spice and Herbs, and when you are almost ready to serve, fricassy your GIBLETS in melted Bacon, with a little shred Parsly and Cives ; then set them again to simmer in their own Broth, which you

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you may thicken with the Yolks of Eggs : So serve them in Plates or little Dishes.

To stew GIBLETS.

First parboil them ; then toss them up in a Sauce-pan as you do a Fricassé of Chickens ; and put them into a Stew-pan with good strong Broth, cover them close, and let them stew over a gentle Fire, till the Broth is near wasted away ; mean while take a Couple of *French* Rolls ; set them likewise to simmer in strong Broth, and when you are going to serve, place them in the middle of a Dish, lay your GIBLETS upon them and all round them ; pour on them some good Mutton-Gravy ; so serve them warm.

To make Veal GR A V Y.

CUT a Fillet of Veal into Slices, and beat them : Lay them in a Stew-pan, and over them some Onions, Carots and Parsnips cut into Slices. Cover your Stew-pan with a Dish ; and set it over a Stove to sweat at first with a gentle Fire ; but in a little Time add more Fire to it, and when the Liquor the Veal has yielded, is almost wasted, and the Meat begins to stick to the Bottom of the Stew-pan, and is come to a brown Colour, moisten your Veal with strong Broth, season it with a little Parsly, half a dozen Cloves, a whole Leek, and cover the Pan again ; keep it simmering three quarters of an Hour, that the Veal may be thoroughly done ; then strain it through a Sieve into an earthen Pan, and keep it to use in all your Soops and Ragoos.

To make Beef-Gravy.

Cut some Slices of a Buttock of Beef at least an Inch thick, beat them very well ; take a Stew-pan, large in Proportion to the Quantity of Gravy you would make, and to your Stock of Beef ; put into the Bottom of it four or five Bards of Bacon ; then lay in your Slices of Beef, and upon them three or four Onions cut in Slices, with some Carots and Parsnips ; cover your Stew-pan, and set it on the Stove to sweat over a gentle Fire ; look on it from Time to Time, to see if it has yielded its Gravy, and if it have, set it over a hotter Stove : When the Gravy is boil'd away, and the Meat sticks to the Bottom of the Stew-pan, uncover it, and stir it about, that the Onions, Carots and Parsnips may get under-most, to brown a little ; but take care they do not burn : When you see that it has taken Colour, put to it some good Broth, till you see it to be of the Colour you would have it ; then let it boil for near an Hour, and put to it a dozen Cloves, a little Parsly, and a whole Leek, as it is boiling. When it is thoroughly boil'd, strain it through a Sieve into an earthen Pan. This Gravy will serve you when you have none of Veal, for your Soops, as likewise to moisten all Sorts of Ragoos and Cullises.

To make Gravy of a Partridge, or of a Capon.

Either of them must be somewhat more than half roasted, and then squeez'd in a Press to force out the Gravy. There are Presses made on purpose for this Use.

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To make Mutton-Gravy.

Roast your Meat a little more than half, then prick it with a Knife, and squeeze it in a Press to force out the Gravy: Take a Spoonful or two of good Broth, wet your Meat with it, and press it a second Time: Salt it a little and keep it in an earthen Pot, to use as you have Occasion. These Gravies are very useful in a Kitchen, to nourish most of our Ragoos and Soops.

To make Fish-Gravy.

Take some Tenches and Carps, prepare them as for boiling; then take out the Gills, and slit the Fish in two from head to Tail: Put them into a Stew-pan with sliced Onions, Carots and Parsnips, and a little Butter; brown them, as directed in the Receipt for Beef-Gravy; when they are enough, put in a little Flower, and brown that too with the rest; then add some Fish-broth, according to the Quantity you have occasion for. Strain all this through a linen Cloth, and squeeze it very hard: Season it with a Bunch of savoury Herbs, some Salt, and a Lemon stuck with Cloves. It serves you to use in all your Soops, as well as Ragoos of Fish.

G U R N E T S

AR E a small Sea-fish, that we dress in different Manners.

To bake Gurnets.

When you have drawn your Gurnets, cut off their Heads; rub a Silver Dish or a Tart-pan with Butter,

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Butter, season'd with Salt, Pepper, a very little Spice and savoury Herbs, some shred Parsly and whole Cives : Lay your Gurnets in the Dish or Tart-pan, and season them above as under ; sprinkle them with melted Butter, drudge them with Bread crumm'd very fine, and set them to bake in an Oven or Baking-cover, and while they are baking, prepare a hash'd Sauce for them as follows : Shred a few Cives, and Parsly, some Truffles and Mushrooms : Take a Sauce-pan with a little bit of Butter, and set it over a Stove. The Butter being melted, put in your hash'd Cives, Parsly, Truffles and Mushrooms, season it with Pepper and Salt, and wet it with a little Fish-broth ; so leave it to simmer over a gentle Fire. When it is enough done, thicken it with a Cray-fish Cullis, and pour it into the Dish in which you intend to serve your Gurnets ; which must be baked till they are of a fine brown Colour ; then take them out of the Oven, lay them round the Dish where is your hash'd Sauce, and serve them for first Course.

To broil Gurnets with Anchove-Sauce.

Having cut off their Heads, dip your Gurnets in melted Butter and Salt ; then broil them over a gentle Fire : Make a white Sauce as follows. Put into a Sauce-pan some fresh Butter, a Pinch of Flowers, a whole Leek ; let your seasoning be Salt, Pepper and Nutmeg ; wet it with a little Water and Vinegar, put to it a Couple of Anchoves ; keep shaking it over the Stove, and when your Gurnets are broil'd and dish'd, pour the Sauce upon them, and serve them warm.

Broil'd

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Broil'd Gurnets with Cray-fish Cullis.

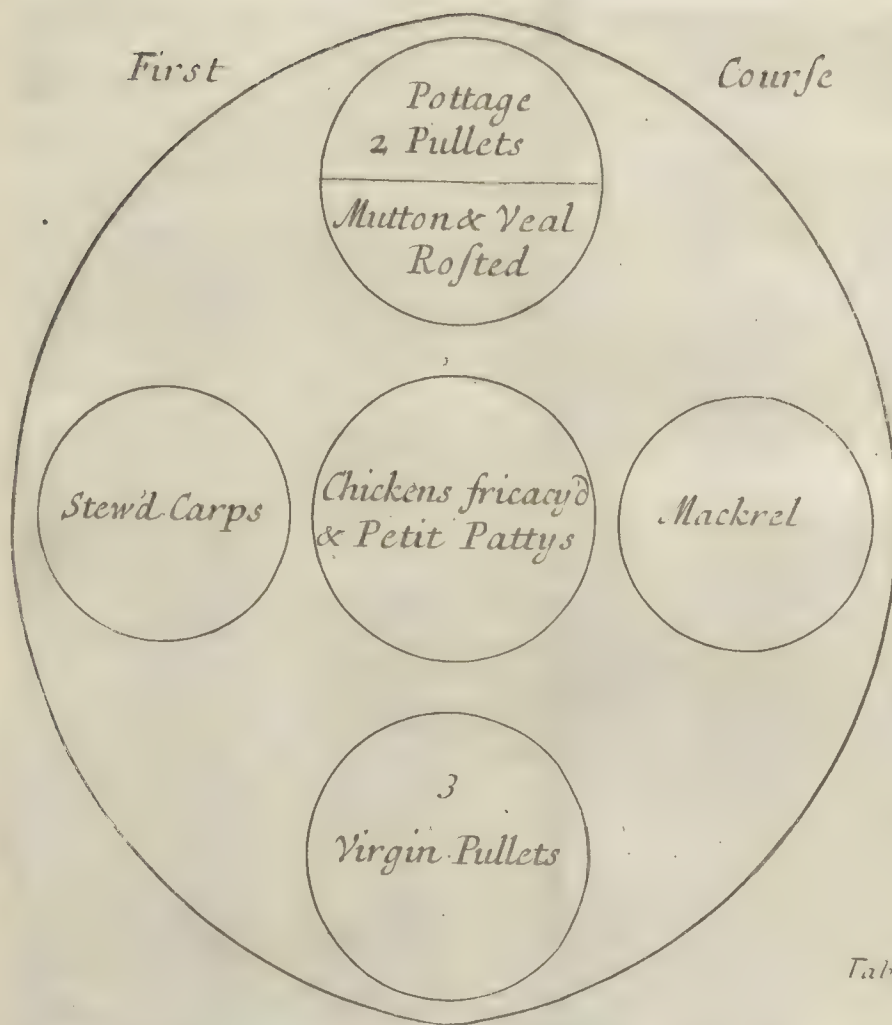
Broil the Gurnets as above, and prepare a Sauce as follows: Put into a Sauce-pan a little Butter and a Pinch of Flower: Season it with Salt, Pepper, Nutmeg, and a whole Leek; put to it a little Water and Vinegar, together with a Spoonful of Cray-fish Cullis and some Capers; keep turning it over the Stove; and when the Sauce is ready, dish up your Gurnets and pour it upon them; so serve them for first Course.

H.

To dress HADDOCKS the Dutch Way.

BEING scal'd and gutted, gash them with a sharp Knife into the Back-bone on both Sides, and throw them into cold Water for an Hour; then boil them in Salt, and Water and Vinegar. They will boil in less than half an Hour, but that according to the Bigness; only boil them till they will come from the Bone. Then for your Sauce, take Turneps, cut them as small as Yolks of Eggs, and boil them tender in Water and Salt. In *Holland* they boil them with the Fish, and they take very little more boiling than they, because they are better than ours; but if you boil *English* Turneps, you must boil them a little before you put in your Fish; but you must not boil your Turneps so tender, as if they were to eat with Beef or Mutton; then drain them from the Liquor, and put two or three Dozen of Turneps, according to the bigness of your Dish, into a Pound of drawn Butter, and a little fine minc'd Parsly: So put your Haddocks

into



Tab: 4.

into your Dish, and Sippets under them, and pour your Turneps and Sauce over them, throw a little minc'd Parsly about your Dish, so serve it. You may do Whitings or Soles the same way.

To roast a H A R E.

L A R D one Side of it, the other not ; then spit it, and while it is roasting baste it with Cream. Serve it with sweet Sauce, or a Poivrade.

To dress a Hare the Swiss Way.

Cut it in Quarters and lard them ; stew them in good Broth season'd with Salt, Pepper, Cloves, and a little Wine ; when they are stew'd, toss up the Liver and Blood in a Sauce-pan, with a little Flower, mix it all together, put to it a Drop of Vinegar, with some Capers and stoned Olives. So serve it warm.

To make a H A S H of Mutton.

R O S T a Leg of Mutton, take off all the Skin, cut the Flesh from the Bones, and lay it on a clean Table, with some Cives and a little Parsly, a little boil'd Ham, some raw Truffles and Mushrooms : Hash it all well together, put it into a Sauce-pan, season it with Pepper, Salt, and a Slice of Lemon, pour to it some Veal-Gravy and some Essence of Ham, and bind it with a Cullis of Veal and Bacon : Give it two or three Turns over the Stove, and serve it warm in Plates or little Dishes. This Hash will serve you likewise to make Petty-Patties.

To make a Hash of Partridges.

Having pick'd and drawn your Partridges, par-boil them, then bard and rost them: when they are roasted take off the Skin, bone them, and lay the Flesh on a Table, with a little of a Ham of Bacon, some Parsly and Cives, raw Truffles and Mushrooms: Hash all this together, then put it into a Sauce-pan, season it with Pepper, Salt, and a Slice of Lemon, moisten it with Veal-Gravy, and the Essence of a Ham, of each an equal Quantity, and thicken it with a Cullis of Partridges, [which see in Letter C.] give your Hash two or three Turns over the Stove, so serve it in Plates or little Dishes. Make Hashes of Fowls and Pheasants in the same manner.

To hash a Carp.

Scale a Carp, skin it and bone it; hash the Flesh, put it into a Sauce-pan, and dry it a little over the Fire till it grows white; then lay it again on the Table, put to it a few Mushrooms and Truffles, some Cives and Parsly, all shred very small, and mix'd well together; Put some fresh Butter in a Sauce-pan and set it over a Stove; put to it a little Flower and make it brown, then put in your Hash, give it two or three Turns over the Fire, season it with Salt, Pepper, and a Slice of Lemon, moisten it with good Fish-broth, and thicken it with three Spoonfuls of a Cullis of Cray-fish or other Fish. So serve it hot for first Course. We make Hashes of Salmon, and Trouts, as also of Barbels and all white Fish, in the same manner.

To dress fresh HERRINGS.

AFTER having gutted them through the Gills, rub them over with melted Butter, drudge them with very small Crums of Bread, and broil them on a Gridiron. You may serve them with a white Sauce, made of fresh Butter, Salt, Pepper, Vinegar and Mustard. Those that love not Mustard, may make use of a little Flower to thicken the Sauce. We serve them likewise with a brown Sauce; to which end we brown some Butter, and mix with it some savoury Herbs shred very small, some Salt, Pepper, Capers, Anchoves, and a Drop of Vinegar, or green Goosberries in their Season. Herrings are proper only for first Course.

To dress HOGS Ears.

WHEN they are well scalded and clean'd, garnish the Bottom of a Kettle with Bards of Bacon, and Slices of Veal, season'd with Salt, Pepper, Nutmeg, Cloves, pounded Coriander-Seed, a Stick of Cinnamon, Bay-Leafs, Basil, Onions, Slices of Lemon, Parsly and Cives; then lay in your Hogs Ears, season them over as under, cover them with Slices of Veal and Bards of Bacon, and put as much Water with a Quart of White Wine as will just cover them. Melt a Pound and a half of Hogs-Lard, and put to it: Cover the Kettle and let it stew over a gentle Fire: When they are enough, set them by to cool in the Kettle; then take them out, and drudge some of them as you do Hogs Feet, and broil them; so serve them in Plates or little Dishes. The rest of them that you do not

H 2

drudge

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drudge, you may cut in little Slices, and tosse them up in a Pan with a little melted Bacon, some shred Cives and Parsly ; then put some Gravy to them, set them to simmer over a gentle Fire ; and when they are enough done, take off all the Fat, put to them some good Cullis of Veal and Ham, together with a little Mustard and Vinegar ; so serve them hot in Plates or little Dishes.

To dress a Hog's or Boar's Head,

Sindge it in a clear Fire ; then rub it soundly with a Piece of Brick to take off all the Hair ; after which scrape it with a Knife and clean it well. Then bone it, taking out the two Jaw-bones and the Snout ; cleave it underneath, so as it may hang together by the upper Skin. Lard it with large Lardons season'd with Salt, Pepper, pounded Cloves, Coriander-seed, Mace, some shred Cives and Parsly ; when you have larded it well, season it high with Salt, Pepper, Cloves, Nutmeg, pounded Coriander-seed and Mace, Bay-Leafs, Basil, Marjoram, a little Rosemary, some Onion, Parsly, Carots, Parsnips and sliced Lemon ; cover it with good Bards of Bacon, wrap it up in a Napkin, bind it well about with Packthread, and put it into a Boiler ; fill it with half Wine, half Water, and set it to boil over a gentle Fire ; when it is enough, set it to cool in the Liquor it was boil'd in, that it may take the Relish of it. When it is cold, take it out of the Napkin, make it very clean, and serve it on a clean Napkin, garnish'd with Parsly. *Note,* That the leaner the Hog's Head is, the better.

I.

To make JELLY of Harts-Horn. See Blanc-manger.

TAKE a Pound of Harts-Horn, put it in a clean Pot, with six Quarts of Water, and let it boil over a gentle Fire till it comes to a Jelly; if the Harts-Horn is good, you may boil two Quarts away, so that you will have four Quarts of Jelly; take out a little in a Spoon to cool; when you find it to hang on your Spoon, it is enough: Take care to make it a little stronger in the Summer than the Winter. Boil your Stock off thus the Night before you use it; next Morning take it up and leave the Grounds; but you must remember to strain it from the Harts-Horn when it is hot, then put it into a clean Brass-Dish, cold. If you have four Quarts of it, put to it a Bottle of *Rhenish* Wine, beat up the Whites of eight Eggs to a Froth, and put to it likewise twelve Cloves, two Blades of Mace, as big as your Finger of Cinnamon. These Ingredients being mix'd cold in a well-tinn'd Brass-Dish or little Pot, set your Stock over a clear Fire, stirring it with a clean Ladle, and pour it in as if you were cooling any Thing, to mix the Whites of your Eggs well with your Jelly; so after it has boil'd up two or three Minutes, put to it the Juice of six or eight Lemons. But you must remember when you put in your Wine, to put in half a Pound of Loaf-Sugar, you may sweeten it or sharpen it according to your Discretion, and the Palate of the Eater. Let it boil up two Minutes after you put in you Lemon-Juice, and when you see it finely curl'd and of a pure white Colour,

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have your Swan-Skin Jelly-Bag hang on a clean Dish or Sauce-pan, then pour your Jelly softly into it with your Ladle. Put back the first Quart or two that runs through into your Jelly-Bag softly, till your Jelly is as clear as Rock-water. If in Winter-time, you had best let your Jelly run by the Fire; for in the cold, it will be apt to stop in the Running. So you may fit up your Jelly-Glasses, or China fit for your Use. You may make this Jelly, in Case of Necessity, of two Gangs of Calves-Feet. In buying of your Harts-Horn, you must take care, because there is a great Cheat in it: For some scrape Bones instead of Harts-Horn, and then it will neither be so fine, nor make so great a Quantity of Jelly.

K.

K I D

IS a Meat little used now-a-days at the best Tables. It is dress'd in the same manner as Lamb, whose Flesh it resembles, save only that 'tis somewhat dryer. See in Letter L. the different Ways of dressing Lamb, and dress your Kid accordingly.

L.

L A M B.

To roast a Quarter of Lamb.

LARD one half of it, and drudge the other very well with small Crums of Bread; wrap it up in Paper before you lay it down, for fear it should

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should burn : When it is almost roasted, drudge, as before, the Part of it that is not larded, with Crums of Bread, adding to them some Salt, and Parsly shred very small ; make a brisk Fire to brown it well, and serve it with Juice of Lemon or Orange.

To make a Ragoo of Lamb.

Cut a Quarter of Lamb into four Pieces, lard it, and toss it up a little in a Sauce-pan to brown it : Then stew it in good Broth with Salt, Pepper, Cloves, Mushrooms, and a Bunch of Herbs. When it is enough, put to it some Veal-Cullis, and serve it.

Another Ragoo of Lamb.

Roast a Quarter of Lamb, and when it is near roasted, drudge it well with Crums of Bread. Put into the Dish you intend to serve it in, a Cullis of Veal, with an Anchovy, a few Cives, some pounded Pepper, Salt and Juice of Lemon : Heat it a little, lay your Lamb on this Cullis ; so serve it.

To dress Lambs Trotters.

Scald them well and boil them ; then take out the Middle Bone, and stuff them with a good Farce, dip them in beaten Eggs, drudge them well with crumm'd Bread and fry them brown : Let your Garnishing be fry'd Parsly ; so serve them.

H 4 L A M-

L A M P R E Y S

AR E a Sea-fish, very like an Eel: They are found likewise in some Rivers: We eat them either fry'd or broil'd, as follows.

To fry Lampreys.

Bleed them and keep the Blood; then wash them in hot Water to take off their Slime, and cut them in Pieces. Fry them in clarify'd Butter, with a little fry'd Flower, White Wine, Salt, Pepper, Nutmeg, a Bunch of fine Herbs and a Bay-Leaf; fry all this together very well, then put in the Blood, with a few Capers, and serve it hot.

To dress Lampreys with sweet Sauce.

Having flimed and cut them in Pieces, take out the String that runs along their Backs: Toss them up in Butter and a little fry'd Flower till they are brown; then add some red Wine, a little Sugar, Cinnamon, Salt, Pepper, and two or three Slices of Lemon: When they are enough done, put in the Blood, give them a Turn or two more; so dish up your Ragoo and serve it hot.

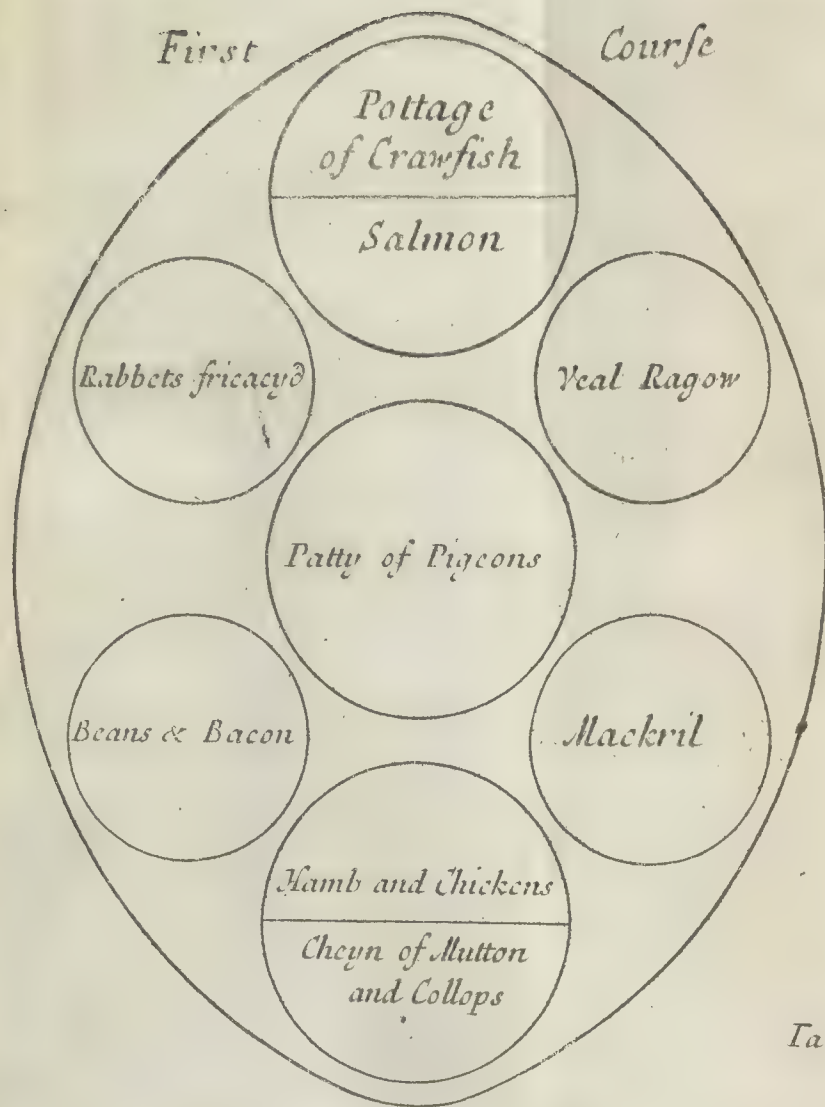
To broil Lampreys.

Having taken off the Slime, cut them in Pieces as you do Eels that you do intend to broil. Melt a Lump of Butter, and put to it some shred Gives, Parsly, and savoury Herbs, with Pepper and Salt; put your Pieces of Lamprey into the Sauce-pan, and stir it all well together: Then take them out,
drudge



First

Course



Second

Course



Tab: 5.

drudge them with very fine Crums of Bread, and broil them over a gentle Fire. Serve them with a brown Sauce made as follows: Take a little Lump of Butter, put it into a Sauce-pan with a Pinch of Flower, and brown it: Add some Cives, Parsly and Mushrooms, all shred very small, a few Capers, and an Anchove, and season the whole with Pepper and Salt; moisten it with a little Fish-Broth, and thicken it with a Cray-fish or other Cullis. Pour this Sauce into the Bottom of your Dish, lay your Lamprey all round it, and serve them hot.

We serve it likewise with a sweet Sauce made with Wine or Vinegar, a Lump of Sugar, a small stick of Cinnamon and a Bay-Leaf, all boild together. Then we take out the Cinnamon and Bay-Leaf, pour the Sauce into a Dish, and lay the broild Lamprey round it: So serve it warm.

Sometimes we serve a broild Lamprey with Oil in this manner. We take some Oil and Vinegar, Pepper, Salt, a little Mustard, one Anchove, a few Capers and a little Parsly, shred very small; we beat all this together in a Porringer, then pour it into a Saucer, which we place in the middle of the Dish, and garnish it all round with our Lampreys; so serve it.

At other Times we serve our broild Lamprey dry, in Plates or little Dishes.

To rost L A R K S.

WE never draw our Larks that we intend to rost, nor cut off their Feet, but truss them handsomely on the Back of them. We lard them with small Lardons, or else spit them on a wooden Skewer, with a little Bard of Bacon between

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tween two. When they are almost roasted, we drudge them with powder'd Salt and very small Crums of Bread; then give them a Turn more on the spit, and serve them with Verjuice, Pepper and Salt, and some Juice of Orange, having rubb'd the Dish with a Shalot. They are likewise eaten dry with Salt and Orange.

To dress Larks in Ragoo.

Having drawn your Larks, toss them up in melted Bacon, with an Onion stuck with Cloves, and such Ingredients as you have to put to it, as Truffles, Mushrooms, Capons-Livers, &c. Toss it all up together, and if you have no Cullis, powder it with a little Flower; Then moisten it with good Beef or Veal-Gravy: Let it waste away to the Degree it ought; then beat up an Egg in a little Cream, with some shred Parsly amongst it; pour this into your Stew-pan, give it a Turn or two over the Stove to thicken it, and take off the Fat at the same Time: Then squeeze in some Juice of Lemon and serve it.

L E T T U C E.

To farce Lettuce à la Dame-Simone.

TAKE some Cabbage-Lettuce, and but just dip them in scalding Water to blanch them, then take them out and drain them. Take the Breasts of a roasted Capon or Pullet, hash it with some boild Ham, and some Mushrooms, a little Parsly and some Cives, a little blanch'd Bacon, the Crum of a *French* Roll soak'd in Cream, and the Yolks of four or five raw Eggs. Season this with Salt, Pepper, savoury Herbs, and Spices:
When

When it is minced very small, pound it all in a Mortar. Next squeeze your Lettuce one by one; then hold them in your Hand by the Stalk, and spread them Leaf by Leaf without breaking them, till you come to the little Heart, which you must take out, and in the Room of it put some of the Farce, and raise up all the Leafs one by one over it; then bind it about with a Packthread, and continue to farce all the Lettuces in like manner. Next, take two Pounds of a Fillet of Veal, cut it in Slices, and lay them on the Bottom of a Stew-pan, with some Bards of Bacon and some Slices of Onion; then cover it and set it a sweating over a Stove: When you find it begins to stick, put in a little Flower, and stir it about with a Spoon over the Stove, that it may brown a little: Moisten it with half Gravy, half Broth, and season it with Salt, Pepper, Cloves, a Bay-Leaf, Basil, Parsly, and a whole Leek. Place your farc'd Lettuces on the Bottom of a Stew-pan and pour the Braise upon them, to stew them in it. When they are enough done, if you would serve them with a white Sauce, take them out of the Stew-pan, unbind them, drain them well, and put them again into a Stew-pan with a white Cullis, [See the Method of making it in Letter C.] which must be thicker than for a Soop: Set your Lettuces to simmer in the Cullis, lay them handsomely in the Dish, and serve them for *Hors-d'Oeuvres* in Plates or little Dishes.

When we serve these Lettuces with a brown Sauce, instead of the white Cullis, we make use of the Essence of a Ham: See how to make it in Letter G. Article *Gammon*.

At other Times we serve them with a Ragoo of Mushrooms, or of Truffles. We use them likewise to garnish all Sorts of Soops *de Santé*; but
then

then instead of stewing them *à la Braïse*, we boil them in good strong Broth.

Lastly, we sometimes fry these Lettuces *à la Dame-Simone*, as follows. When they are stewed *à la Braïse*, we take them up, unbind the Packthread, and set them a draining; then we beat up three or four Eggs, and dip the Lettuces in them one by one; and drudge them with the Crum of the whitest Bread, crumm'd very small; after which we fry them in Hogs-Lard till they are very brown, and then serve them on a folded Napkin, with fry'd Parsly, for *Hors-d'Oeuvres*. We likewise use them to garnish our Dishes of the first Course.

To make a Ragoo of Lettuce.

Take the Cabbages of the Lettuce, blanch them in boiling Water, throw them into cold Water, take them out and squeeze them well; then stew them *à la Braïse* as above. When they are stewed, set them a draining, cut them in Dice, and set them to simmer in some Essence of Ham and a clear Cullis. We serve these Lettuces under a Leg of Mutton, or with Partridges, Chickens, Pullets, Ducks *à la Braïse*, &c. in the same manner as we do other Ragoos of Legumes.

Besides, we have another Way of making this Ragoo. Instead of stewing the Lettuce *à la Braïse*, when they are blanch'd and squeez'd dry, we cut them in Dice, and put them into a Saucepan, to simmer in Veal Gravy, and when we are ready to serve, we pour on them some Cullis, and the Essence of a Ham, and use them as above for our Dishes of the first Course.

To stew Cabbage-Lettuce.

Let your Cabbage-Lettuce be clean wash'd in several Waters; take twelve for a Plate, boil them up in a Brass-Dish of boiling Water, half an Hour; then take them up with a Skimmer, and throw them into cold Water, squeeze the Water from them one by one, with your Hand, and place them into a little Sauce-pan; put to them a quarter of a Pound of Butter, mix'd with a quarter of a Spoonful of Flower, a Blade of Mace, a Bit of Bacon as big as your Thumb, stuck with six Cloves, put to them as much Veal-Broth as covers them quite; a little Pepper and Salt; put them over a clear Fire an Hour before you use them, or more, according to the oldness of your Lettuce; for your Summer-Lettuce will not take half the Boiling that Winter-Lettuce will do; when your Broth is boil'd down as thick as a Cream about your Lettuce, pour over it a little drawn Butter, and shake your Sauce-pan till it leers together like a Fricassé, but toss it not for fear of breaking your Lettuce: Then slide it all out at once into your Plate or little Dish, throwing out the Bit of Bacon and Blade of Mace. Let your Garnishing be some Toasts of Bread, or fry'd Bread about three Inches long, and two Inches broad each. This is proper for a Plate or little Dish for Supper, or to put under boil'd Chickens for Dinner; then you may add to it a little Cream, and the Yolk of an Egg, just as you serve it. So serve it.

You may stew Celery or Endive the same Way.

L I V E R S.

To dress Livers in Cauls.

TAKE the Livers of any tame Fowls, as Turkeys, Geese, Capons, Pullets, &c. Take the leanest and mince them with blanch'd Bacon and Marrow, some Truffles, Mushrooms and Veal-Sweetbreads, a few Leeks, a little Parsly, and the Lean of a boil'd Ham of Bacon; mince all this very small and bind it with Yolk of Eggs. Cut a Calf's or Sheep's Caul in Pieces, according to the Bigness of your Livers, so as that you may roul them in it. Lay some of this Farce on the cut Caul, and a fat Liver upon it; then some more of the Farce, then another Liver, till you have laid the whole on the Caul. Then lay the Caul with these Livers, that you have thus order'd on a Sheet of Paper, to fry it in melted Bacon; or else put them into a Pasty-pan, and bake them in the Oven. When they are enough, let the Fat drain away from them, lay them in a Dish, pour some warm Gravy on them, season'd with a little Pepper and Salt, squeeze in some Juice of Orange, and serve them hot.

To dress a Calf's Liver in a Caul.

Take the whitest Calf's Liver you can get; take off the under Skins, and shred the Liver very small, and with it a Ragoo of Mushrooms and Truffles and a little Parsly: Roast two Onions in hot Embers, and then pull off the outmost Coats: Pound a dozen Coriander-Seeds and half a dozen Cloves, and put the Onions to them:

When

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When they are pounded together, take them out of the Mortar, and mix them with the Calf's Liver. Beat up the Yolks of eight new-laid Eggs in a Sauce-pan with half a Pint of Milk and a Pint of Cream; make it boil over a Stove, and take care that it do not curdle. Take a Pound of Sewet, shred it as small as possible, half melt it in a Sauce-pan, and pour it into your Cream; then put to it your hash'd Liver, and mix it all well together, seasoning it with Salt, Pepper, and savoury Herbs. Take a Stew-pan and spread a Caul within it, but so that it may come four Inches all round over the Edges of it. When your Farce is cold, put it into the Stew-pan, where you have laid your Caul, form it into the Figure of a Calf's Liver, and fold it up in the same Caul: Then turn it upside down in a Pastyp-pan or Silver-Dish, rub it with a beaten Egg, drudge with Crums of Bread very small and bake it in an Oven: Take care that it be of a fine brown Colour; so serve it hot for the first Course.

To dress a Calf's Liver à la Braise.

Lard it with large high-season'd Lardons. Take a small Pot of the Size of your Liver; garnish it with Bards of Bacon and Slices of Beef, cut thin and season'd with Salt, Pepper, Spices, and savoury Herbs, slic'd Onion, Carots and Parsnips, some shred Parsly, and a whole Leek: Put your Liver into the Pot, and season and cover it above as beneath. Cover your Pot, and put Fire over and under it. Make a Ragoo with Veal-Sweetbreads, Cocks-combs, Mushrooms, Artickoke-bottoms, or Asparagus-tops, according to the Season; toss it up in a Sauce-pan with melted Bacon; when it is ready, take off the
Fat

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Fat very clean, and thicken it with a good Cullis of Veal and Ham. When your Calf's Liver is enough done, take it out of the Pot, lay it in a Dish, pour your Ragoo upon it, and serve it hot for first Course.

At other Times we serve this Calf's Liver dress'd *à la Braïse*, with a hash'd Sauce, or with a Ragoo of Succory or of Cucumbers, or with sliced Ham as follows.

Cut some thin Slices of a Ham of Bacon and lay them on the Bottom of a Stew-pan; cover it, and set your Ham a sweating: When it begins to stick, moisten it with Gravy, let it boil a little, and thicken it with a Cullis of Partridges, or with an ordinary Cullis. When your Calf's Liver is stew'd *à la Braïse*, as before, lay it into your Saingaraz, and pour it on your Liver; so serve it hot.

To roast a Calf's Liver.

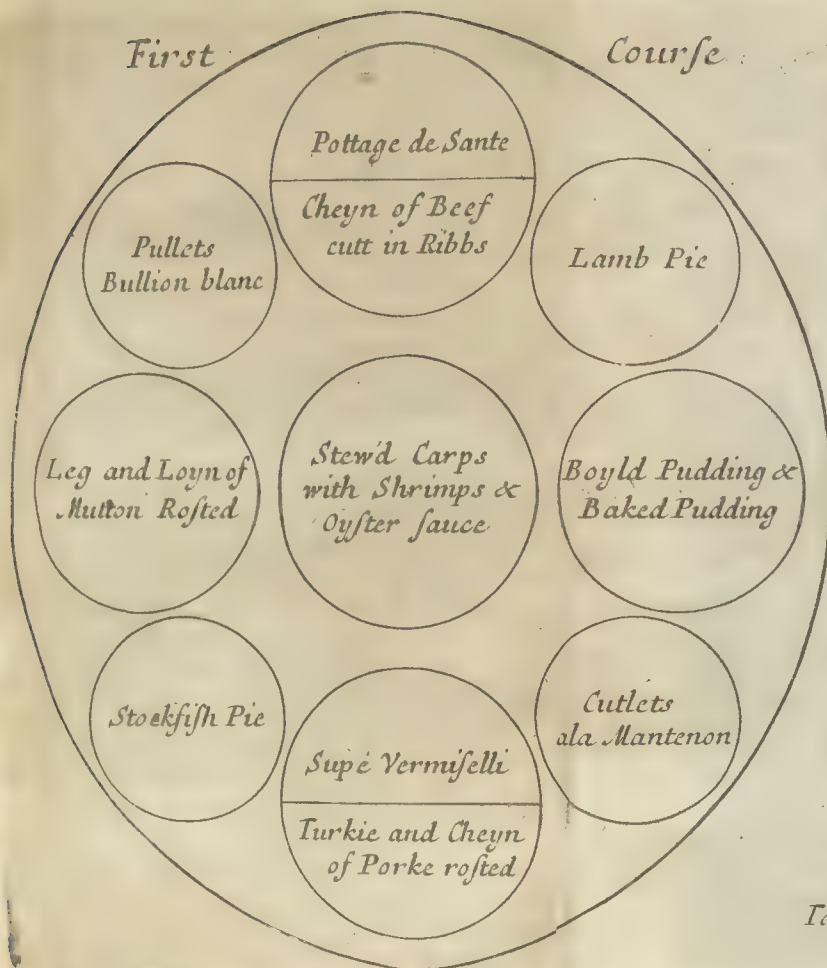
Take a Calf's Liver, lard it with small Lardons; fasten it to the Spit, and roast it at a gentle Fire: When it is roasted, serve it with a Poivrade, or with good Gravy.

To dress Livers with Mushrooms.

Take the Livers of tame Fowls, and after having cut off the Galls, take a Tart-pan, cover the Bottom with Bards of Bacon, and lay the Livers upon them; season them, then cover them with other Bards, and set them to bake in the Oven, taking care that they dry not too much; take some Mushrooms, pick and wash them well; dry them over the Stove, then lay them in a Dish with a little Bacon and a Drop of Vinegar: Toss
up

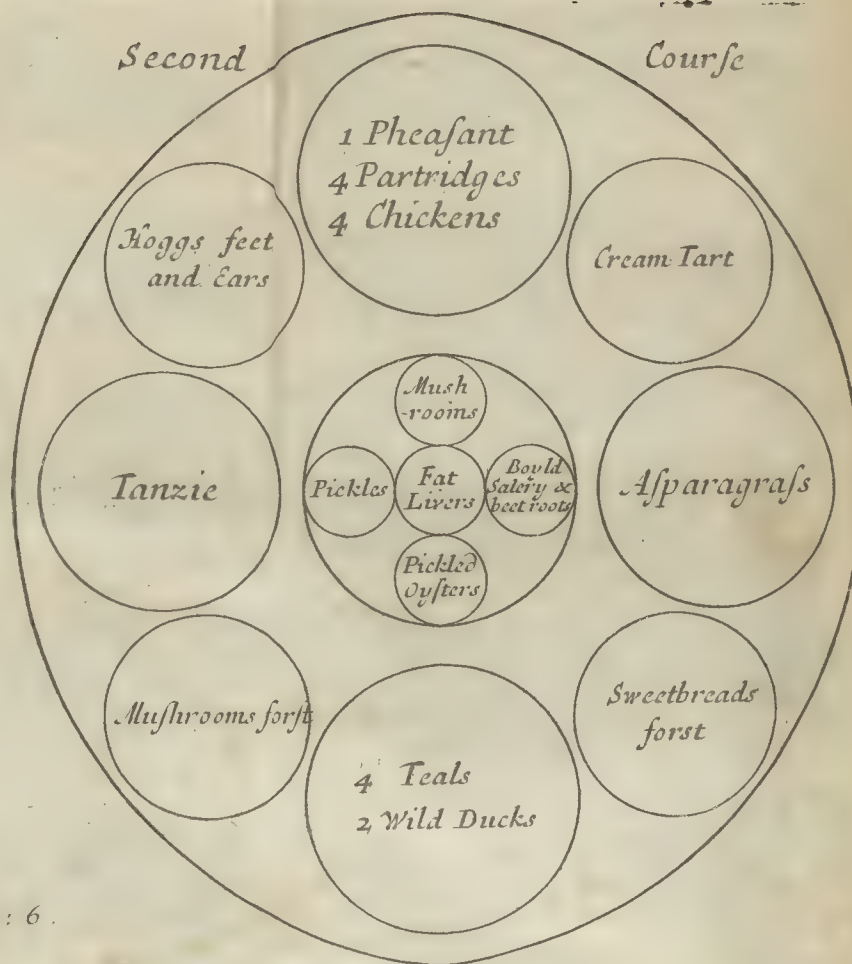
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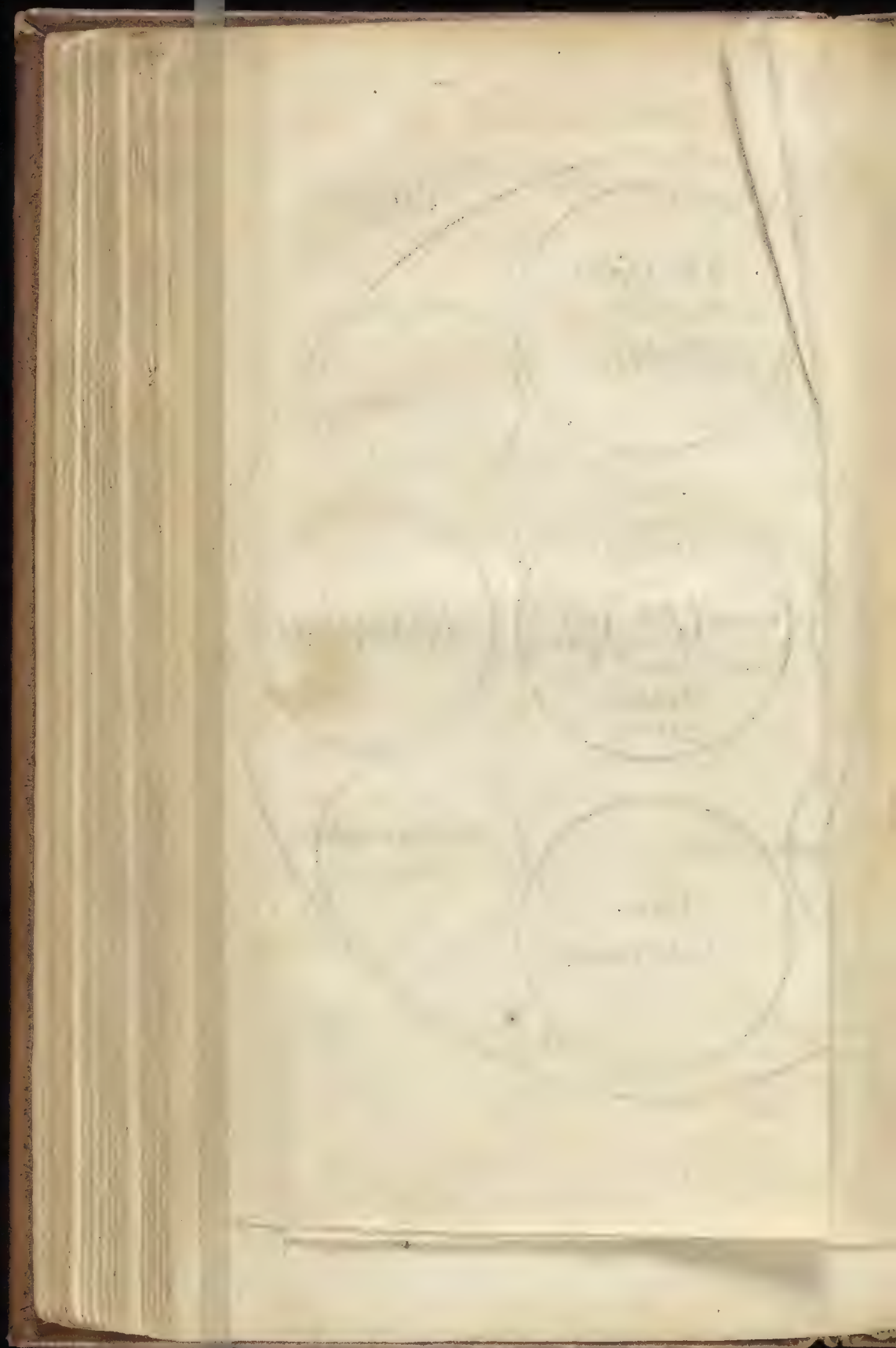
Course



Second

Course





up by themselves some Slices of a Ham with a little Flower and a Bunch of Herbs, in melted Bacon; then add to it some Veal-Gravy that has no Salt in it; and boil the Livers and the Mushrooms after they are well drain'd, all in the same Sauce. Take off all the Fat, and serve it warm.

M.

To dress MACKAREL.

AFTER having gutted them, either slit, or gash them along the Back and then lay them a while in Salt and Oil, Pepper and Fennel; wrap them up in the same Fennel and broil them. Let your Sauce be clarify'd Butter, savoury Herbs hash'd very small, Nutmeg, Salt, Fennel, Goosberries, Capers and a Drop of Vinegar. At another Time, when they are broil'd, serve them with fry'd Parsly, clarify'd Butter, Salt, Pepper, and a Drop of Vinegar.

We likewise serve them in Soop, after having for that Purpose fry'd them in clarify'd Butter, and then made them simmer in good Broth either of Fish or Herbs: Let your Garnishing be a Rago of Mushrooms and some Capers.

M A R I N A D E

IS a sort of Sauce or Pickle, in which we steep certain Things, whose Taste we would heighten, and render more agreeable to the Palate: We marinade many sorts of Things, either to garnish other Dishes, or to make Dishes of them. We garnish our Fricassees of Chickens with marinated Chickens: A Marinade of Veal serves us

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to garnish a farced Breast of Veal, or a Loin of Veal roasted: In like manner of Pigeons, Partridges, &c, which we likewise serve for Dishes of the first Course.

To make a Marinade of Chickens.

Cut your Chickens in Quarters, and lay them to marinate for three Hours in Juice of Lemon, and Verjuice or Vinegar, Salt, Pepper, Cloves, Cives and Bay-Leafs. Then make a Batter with Flower, Salt, Water, one or two Eggs, and some melted Butter; and having well beaten all this together, drain your Chickens well and dry them with a clean Napkin, dip them in the Batter, and fry them in Hogs-Lard: When they are come to a good Colour, lay them in a Dish with fry'd Parsly, and serve them for the first Course, or *Hors-d'Oeuvres*; or use them for Garnishings.

Note, We sometimes drudge them well with Flower instead of dipping them in Batter; but then the Hogs-Lard must be very hot, before you put them into the Pan.

To marinate Pigeons and Partridges.

We marinate Pigeons and Partridges just as we do Chickens, except that we only slit the Pigeons down the Back, and cut the Partridges in two. We fry and use them likewise in the same Manner.

To marinate Veal-Cutlets.

Cut your Cutlets as for broiling; steep them for two or three Hours in Vinegar, and a little of the Fat of Broth, season'd with Pepper, Salt, some

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some whole Cloves, Slices of Onion and Lemon, Bay-Leafs, Parsly, and one whole Leek ; then drain them well, wipe them with a Linen Cloth, dip them in Batter made as above, or else drudge them well with Flower ; fry them and use them as you do your marinated Chickens.

To marinate Fish.

We likewise marinate Fish in the same manner ; then we drudge them with Flower, fry them in clarified Butter, and serve them with fry'd Parsly ; or with the following Sauce. Toss up in clarify'd Butter, some Slices of Lemon or Orange, together with some Cives, Salt, Pepper, Nutmeg and Vinegar, and pour it on your Fish, such as Soles, Plaice, &c. So serve them.

M A R R O W.

To make Marrow-Pasties.

SHRED the Marrow and some Apples together, and put a little Sugar to them ; put them into Puff-paste, and fry them in a Pan with fresh Butter, and serve them up to the Table with a little white Sugar strew'd on them. Your Butter that you fry them in must be clarify'd, else they will not be good.

To make a Marrow-Tart.

Take the Yolks of hard Eggs, and mince them with Pippins, and the Marrow cut in small Dice ; then take some Sugar, Cinnamon, Cordicion and Orange-Peel minc'd very small, and a little Salt : Mix all this together, squeeze in the Juice

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of a Lemon, and fill up your Tart-patty-pans with it.

To make Rosolis of Marrow.

Cut the Marrow in little Dice, and mince it very small together, with as much of a Pippin, as you have Marrow, and half that Quantity of the Yolks of hard boil'd Eggs; mince likewise some Cordieitron, and the Rind of half a Lemon, very small; add to this some Sugar, Salt, a little Milk or Cream, and Nutmeg. Mix all together, and you may make Tarts, Petty-pattys, or Rosolis of it, according as your present Use requires.

To make a MATELOTTE of Fish.

TAKE a Carp, an Eel, some Tench, Pike, Barbel, in short, what Fish you can get, and judge proper for your Purpose. After having gutted and scaled them, cut them in Pieces, lay them in a Stew-pan with some Truffles and Mushrooms, an Onion stuck with Cloves, some Gives and Parsly, Bay-Leafs, and a little Basil: Season this with Salt and Pepper, put to it some White Wine, a little Fish-broth, or Juice of Onion, but just enough to cover the Fish: Then set it over a quick Fire, and when the *Court-Bouillon* is half wasted away, put some Butter, more or less according to the Quantity of your Fish, into a Sauce-pan, and brown in it a little Flower; then empty the Liquor of your Matelotte into that Sauce-pan, mix your Brown and that well together, and pour the whole back again into your Matelotte, and keep it stewing till 'tis enough done. Then put to it some Cray-fish or other

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meagre Cullis, lay it handsomely in a Dish, and serve it warm for first Course.

To make MILK of Almonds.

TAKE a Pound and a half of sweet Almonds with twelve bitter Almonds; blanch and pound them in a Mortar, sprinkling them from Time to Time with Milk for fear they turn: When they are well pounded, take three Pints of Milk, make it lukewarm, mix your Almonds well with it, and strain it through a Sieve as much as you can: Then pour your Almond-Milk into a Sauce-pan, put to it a stick of Cinnamon, set it over a Stove, make it boil to a Cream, keeping continually stirring it with a Spoon; when it begins to thicken, sweeten it with Sugar and add a little Salt. When you are going to serve, lay in the Dish in which you intend to serve it, some small Crusts of Bread, no bigger than a Six-penny Piece, pour your Almond-Milk upon them and serve it hot. This is generally serv'd only for Collations; but when we would serve it at Meals we make it quite differently as follows.

When your Almonds are pounded, take a Pint of Milk, and a Pint of Cream, boil them together in a Sauce-pan with a Stick of Cinnamon, a Zest or two of Lemon, a little Salt, and some Sugar; mix your Almonds well with it, and strain the whole through a Sieve, with six new-laid Eggs: Then kindle a Stove and put over a Sauce-pan full of Water: When it begins to boil, lay over it the Dish you intend to serve it in: Let the Dish be bigger than the Sauce-pan, for fear the Water should boil in; pour your Almond-Milk into the Dish, which you then cover with the Lid of a Tart-pan, of a convenient

nient Size, and put live Coals upon it : I lift up the Cover from Time to Time, to see that it be not done too much; and when it is grown thick, take off the Sauce-pan, set it by to cool, and serve it cold in Plates or little Dishes.

M O R I L S

ARE not a Plant, but rather an Excrement of the Earth that grows in Woods: We find them generally in the Months of *March* and *April*, when they grow at the Foot of Trees. We use them in most of our Ragoos, Pattys, &c. as also in particular Dishes; but seeing they are only a sort of red Mushroom, we shall treat of them under that Article, to which we refer the Reader.

M U L L E T S

ARE a certain Fish, of which there are two Sorts; the Sea-Mullet, and the River-Mullet; they are both of them equally good, and dress'd as follows.

To broil Mulletts.

After having scal'd and gutted them, we cut Gashes in the Sides of them; dip them in melted Butter, and then broil them. We make a Sauce with clarify'd Butter, fry'd Flower, Capers, Slices of Lemon, a Faggot of Herbs, Pepper, Salt, Nutmeg, and Verjuice or Juice of Orange.

To fry Mulletts.

Having prepared them as above, fry them in clarify'd Butter: Let your Sauce be some of the same

same Butter in which they were fry'd, with Anchoves, Capers, Juice of Orange and Nutmeg. Rub the Dish with a Shalot, or a Clove of Garlick.

You may likewise put them in a Pie, as you do several other Fish.

M U S C L E S.

To make a Ragoo of Muscles.

HAVING wash'd and scrap'd them very clean, toss them up in a Sauce-pan with fresh Butter, season'd with Salt, Pepper, Parsly, Cives, the Chippings of Bread and a little Vinegar; so serve them warm.

A Ragoo of Muscles with white Sauce.

Take the Muscles out of their Shells, toss them up in a Sauce-pan with fresh Butter, Parsly and savoury Herbs shred very small; season'd with Salt, Pepper and Nutmeg: When the Liquor of the Muscles is wasted away, put in some Yolks of Eggs with Verjuice, or Juice of Lemon; so serve them.

A Ragoo of Muscles with brown Sauce is made in the same manner, except that we then put in no Eggs: We toss Muscles up in a Brown; that is to say, with a little Butter and Flower.

M U S H R O O M S and M O R I L S

Are not, properly speaking, of the vegetable Kind, but rather an Excrescence of the Earth, engender'd of certain putrid Moistures, but of a hot as well as humid Quality. They are of a

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general Use in Ragoos, and in many Soops, and we make besides particular Dishes of them; it behoves therefore to have always a good Provision of them. The particular Ways of dressing them are as follows.

To farce Mushrooms.

Stew the tender Roots of them, then take them up and drain them, mince them very small, add to them Butter and grated Bread on them, and bake them on a Petit, You may garnish either a Fricassee or Ragoo with them.

To fry Mushrooms.

Toss them up in a Sauce-pan, in a little Broth, either of Fish, Flesh, or Pease, only to deaden them: Then strew them over with Salt, a little Pepper and Flower, and fry them in Hogs Lard or Butter; so serve them with fry'd Parsly: Or you may use them for Garnishing.

To make a Ragoo of Mushrooms.

Cut them in Slices, and toss them up in melted Bacon or Butter, season'd with Salt, Pepper, and shred Parsly: Moisten them with some Fish-broth, or good Flesh-gravy, thicken them with a Cullis either meagre or of Flesh, and serve them.

To dress Mushrooms with Cream.

Cut your Mushrooms in Pieces, and toss them up over a brisk Fire in Butter season'd with Salt, Nutmeg, and a Bunch of Herbs. When they are
done

First

Course

Bisque of Pigeons

Salmon boyld with
fried Whittings round

Butter'd
Chickens

Marrow
Pudding

Stewed
Veal

Lambs head
with green sauce

Salt fish
Patty

Green Sallad

White Sallad

Turkie with
Sausages

An Olio

Phillet of Beef
Roasted

White Sallad

Green Sallad

Patty
à la rô

Pullets boyld
with Bacon &
Collesflowers

Puption of
Sheeps trotter

Breast of
Lamb forst

Rabbets
forst

Asparagras Supe

Cheyn of Mutton and
Neck of Veal with Cut-
lets Maintenon

Tab: 7.

Course

ms

th

um

Marrow
Pudding

Salt fish

done

Second

Course

A Dish of Fowl

*Almond Tart
& Stew'd Pears*

*Ramkins
of Cheefe*

*Tanzie and
Apple fritters*

*4 Loaves
with Mushrooms
ala Cream*

*Asparagras
and Pease*

*Fatt Livers
forst*

*Bottoms
of Artichokes
some fried
round*

*Forst Lobsters
and Butter'd Lobsters*

Pickles

Pickles

*Neats
Tongue
and dutch
Beef*

Pickles

Pickles

*Soles and Smelts
fried*

*Cardouns and
fried Skirts*

*Amlett of
Oysters*

*Coxcombs &
Sweetbreads fried
and roasted*

*A large Loaf
with Morrells
ala Cream*

*Custard and
small Butter'd
Apple Pies*

*Mackroons bak'd
and boyld*

*Apples forst
with Rice*

A Dish of Fowl

Tab : 8.

Course

Soul

Ramkins
of Cheese

Asparagras
1 Doz

done

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done enough, and most of the Butter is wasted away, put to them some sweet Cream, and serve them.

To bake Mushrooms.

Put your Mushrooms in a Tart-pan with Bacon or Butter, some Parsly shred very small, some whole Cives, season'd with Salt, Pepper, and Nutmeg; bake them in an Oven till they are very brown, then serve them hot.

To farce Mushrooms.

Take some whole Mushrooms, pick them well, and take of the Stalks. Then make a Farce with the Breast of a Pullet, or with Veal, Beef-Marrow, Bacon, the Crum of a *French Roll* soak'd in Cream, and the Yolks of two Eggs; season this with Salt, Pepper and Nutmeg, and farce your Mushrooms with it; when they are farced, put them into a Tart-pan and bake them in the Oven; when they are enough, lay them in a Dish, and serve them with some good Beef-Gravy well season'd under them. If it be on fasting Days, let your Farce be made of the Flesh of Fish, bake them in the same manner, and serve them for first Course with some Juice of Mushrooms under them; which makes as follows.

To make Juice or Gravy of Mushrooms.

After having well clean'd your Mushrooms, put them into a Stew-pan, with a Morfel, either of Bacon or Butter, according as you design it either for Fish or Flesh-Days, and brown them over the Stove till they begin to stick to the Bottom

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tom of the Pan; when they are very brown, put in a little Flower, and brown that likewise with them. Then put to them some Broth, either of Fish or Flesh, and make it boil a Minute or two and no more. Then take it off the Fire, and having strain'd the Liquor into a Pan, and season'd it with Lemon and Salt, set it by to use as you shall have Occasion. The Mushrooms themselves will serve you, either cut in Pieces or whole, for your Soops, or for Plates or little Dishes, to be serv'd at the first Course.

To pickle Mushrooms.

Peel them, and lay them a soaking in fair Water: Heat some more Water in a Pot, put in your Mushrooms, with a Faggot of Bay-Leafs, Cives and Marjoram, and boil them for a Minute; then take them out and drain them well: When they are cold, put them into an earthen Pan with some Cloves, Pepper, Onion, Salt, Bay-Leafs, and good Vinegar, and keep them close stoppt. Purslane, Samolite, and *French Beans* are pickled in the like manner as Mushrooms.

To keep Mushrooms all the Year.

When they are pick'd, throw them into boiling Water, and give them one Boil; then lay them to drain and cool on a Hurdle: When they are cold, put them into an earthen Pot, with some young Onions, Bay-Leafs, Basil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon. Make a Pickle with Water and Salt, let it stand a couple of Hours, then pour it into your Pot and let it cover your Mushrooms: Pour in likewise some clarify'd Butter, cover the Pot very close and set it

it in a cool Place. When you would use any of them, lay them a watering in several Waters, either lukewarm or cold, till the Salt is all out of them: Then use them for all sorts of Uses, as you do when they are newly gather'd.

To fry Morils.

Cut them in long Slices, and boil them in a little Broth over a gentle Fire. When the Broth is wasted away, drudge them with Flower, and fry them in Hogs Lard. Make your Sauce with what remains of the Broth, season'd with Salt and Nutmeg; serve it under your Morils, with some Mutton-Gravy.

To make a Ragoo of Morils.

Cut them long-ways, as above; wash them in several Waters, drain them well, toss them up in a Sauce-pan with a little melted Bacon, a little shred Parsly, a Bunch of Herbs, moisten them with Veal-Gravy and Essence of Ham, of each an equal Quantity, and let them simmer in it over a gentle Fire. When they are done enough, thicken them with a Cullis, season'd with Salt and Pepper: So serve them hot in Plates or little Dishes.

To farce Morils.

Take some middle-siz'd Morils, and cut out the Stalks; lay them a soaking in Water to take out the Grit. Make a Farce with the Breast of Fowl, a little of a boil'd Ham, some Mushrooms, some shred Cives and Parsly, a little blanch'd Bacon, and Beef-Sewet, the Yolks of two Eggs, and the Crum

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Crum of a *French* Roll soak'd in Cream : Hash all this together, pound it in a Mortar, and stuff your Morils with it, on the Side of the Stalk. Then take a Tart-pan or a Silver Dish, garnish the Bottom of it with Bards of Bacon, and thin Slices of Veal season'd with Salt, Pepper, savoury Herbs, Spice of all Sorts, and sliced Onion; Lay in your farced Morils, cover them with Slices of Veal, and Bards of Bacon, season'd as before, and put them to bake in the Oven, or else in a Baking-Cover, with Fire over and under them. When they are ready, take them out, and lay them one by one in a Dish to drain. Put into another Dish some Essence of Ham, and lay your Morils over it ; so serve them.

MUTTON.

To farce a Leg of Mutton.

ROST a Leg of Mutton, take off all the Flesh, but leave the Bones sticking to one another. Pick out all the Fat from the Flesh, and hash the Flesh with blanch'd Bacon, a little Sewet or Beef-Marrow, savoury Herbs, Cives, and Parsly, the Crum of a *French* Roll soak'd in Cream, and the Yolks of three or four Eggs. When all this is well hash'd, season it and pound it in a Mortar ; put the Bone in the Dish you intend to serve it in, and lay it so that the Knuckle Bone may appear ; then lay one half of the Farce all round it ; make a Hollow in it, in the shape of a Leg of Mutton ; dip your Hands in beaten Eggs that nothing may stick to them : Fill up the Hollow with a Ragoo well season'd and toss'd up, of all Sorts of Garnishings, as Truffles, Morils, Artichoke-bottoms, Sweetbreads, &c. and cover it

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it with the rest of the Farce, fashioning it likewise in the Form of a Leg of Mutton; strew it thick over with Crums of Bread, and put it into the Oven to colour it; when it is of a fine Brown, draw it out of the Oven; take clean off all the Fat that is round the Dish; make a little Aperture in the upper Part of it, and pour in some good Cullis; then close up the Hole, and serve it hot for the first Course.

Another way of farcing a Leg of Mutton.

Take a raw Leg of Mutton and bone it as before, then take a Slice or two of Veal, and as many of Bacon; a little Beef-Sewet, some Cives and Parsly, two or three Rocamboles, and a little Basil; hash all this well together, and season it with Salt, Pepper, Spices, and a little Coriander; mix and pound it all in a Mortar, with Cream, Yolks of Eggs and Crums of Bread: When it is well pounded, farce your Bone with it, laying it in the shape of a Leg of Mutton, and rub it over with the Whites of Eggs, and strew upon it some Crums of Bread. Bake it in the Oven, in a Silver Dish or Tart-pan, with Bards of Bacon under it: Your Farce must be pretty firm, otherwise it will break in the Oven; when it is bak'd, garnish it with Petty-Pattys, Cutlets of Veal farc'd, marinated Chicken, or other proper Garnishing.

To dress a Leg of Mutton à la Royale.

Having taken off the Fat, and the Flesh and Skin that is about the Shank-bone, lard the Leg of Mutton with large Lardons well season'd; lard likewise at the same Time, a round Piece of

a Buttock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flower, and put it into boiling Hogs-lard to give it a Colour. Then put it into a Pot with all sorts of savoury Herbs, an Onion or two stuck with Cloves, and put in some Broth or Water; cover the Pot very close, and let it boil two Hours. Mean while get ready a Ragoo of Mushrooms, Truffles, Asparagus-tops, Artickoke-bottoms and Veal-Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in the Dish, and cut your Piece of Beef or Veal into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it; so serve it for first Course.

To dress a Leg of Mutton with Succory or Cucumbers.

Roast your Leg of Mutton, but not too much; mean while make a Ragoo with Succory, a little blanch'd and cut in Slices. Take some Bacon, and brown a little Flower; add to it some good Gravy, a Bunch of Herbs, and a drop of Vinegar; season the whole very well, and take care that your Succory turn not black in the dressing. Serve up the Leg of Mutton with the Succory under it. You may likewise serve it with a Ragoo of Cucumbers, which you must first marinate and cut in Slices, then toss them up as you do your Succory.

If you would not serve your Leg of Mutton whole, you may cut it in thin Slices, and put them into the Ragoo, taking care not to let them boil together, and that the Sauce be neither too thick nor too thin. Take off all the Fat, and serve it hot.

To dress a Leg of Mutton à la Dauphine.

Take off the Fat, and all the Skin and Flesh of the Shank-bone, and scrape it very clean. Then parboil it, and lard it with small Lardons. Put it on the Spit, wrap it round with a Sheet of Paper, and roast it at a gentle Fire: Take care that it hath a good Colour. Serve it for the first Course with a good Cullis under it, or an Essence of Ham; or else with some Ragoo of Legumes, as Succory, Cucumbers, young Onions, or the like.

To rowl a Leg of Mutton.

First take off all the Fat, and the Skin and Flesh from the Shank-Bone; then cut down the Flesh to the middle Bone, which you must take out, but leave the Meat hanging to the Shank-Bone. Then spread the Flesh till it be about an Inch thick, and the breadth of a Dish fit to serve it in: Lard it with large Lardons well season'd; Next make a Farce with the Breast of Fowl, or a Piece of blanch'd Veal, with a little blanch'd Bacon, a little Beef-Sewet, some Parsly, Cives and Mushrooms, season'd with Salt, Pepper, Herbs, and Spices of all sorts: Mince all this well together: put to it the Crum of a *French* Roll soak'd in Cream, with the Yolks of three or four Eggs, and pound it in a Mortar; then spread it on your Leg of Mutton, which, having first rowl'd it up into the Form it had before, bind about with Packthread, and put it a stewing *à la Braise*, with Bards of Bacon at the Bottom of your Stew-pan, and Slices of Beef well beaten, or of Veal, some sliced Onion, Carot, Parsnip, and
Lemon,

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Lemon, some Parsly, whole Cives and Bay-Leafs, season'd with Salt, Pepper and Spices: Then put in your rowl'd Leg of Mutton, cover it in the same manner, and stew it with Fire over and under it, When it is ready, serve it with the same Ragoo as the Leg of Mutton *à la Royale* mention'd before.

Sometimes we rost this rowl'd Leg of Mutton; and then as soon as it is rowl'd up, and tied with Packthread, we lard it with small Lardons, put it on the Spit, wrap it round with Paper, rost it at a gentle Fire, taking care to give it a good Colour, and serve it with the same Cullis, Essence of Ham, and Ragoo of Legumes under it, as is before-mention'd in the Receipt for the dressing a Leg of Mutton *à la Dauphine*.

You may besides serve a roasted Leg of Mutton with a Sauce *Robart*, into which you must then put some Capers and Anchoves.

Note, That a Shoulder of Mutton may be dress'd all the several Ways, directed for dressing a Leg.

To rost a Chine of Mutton.

Raise up the first Skin from the Chine-Bone downwards, and leave it hanging below. Then take some thin Slices of the Lean of a Gammon of Bacon, season them with Parsly, Cives and white Pepper; lay them one by one on your Chine of Mutton, cover them with some Bards of Bacon, and turn up the Skin over them; bind your Chine with Packthread, cover it with Paper and rost it; When it is almost roasted, drudge it with crumm'd Bread: So serve it with a Ragoo under it.

Note, You may dress a Quarter of Lamb in the same manner.

To make a Carbonado of Mutton.

Take a Leg of Mutton, raise up the Skin, and cut off some Slices : Lard them with large Lardons of the Fat and Lean of a Ham, well seasoned ; then stew them *à la Braise* : When they are enough done, lay them in a Dish, and pour on them a Ragoo of Chesnuts, prepar'd as follows. Take the largest Chesnuts you can get, roast them in hot Embers, pull off the Husks, put them into a Sauce-pan with some Cullis of Veal and Ham, and set them to simmer over a gentle Fire. When they are enough, pour them on your carbonaded Mutton, and serve it hot for first Course.

To dress a Neck of Mutton.

Draw it with Parsly and roast it : When it is near roasted, drudge it with Crums of Bread, Salt, and white Pepper. So serve it with Juice of Orange and good Gravy.

We also boil a Neck of Mutton, then dip it in a thin Batter, fry it with melted Bacon, and serve it with Verjuice and white Pepper.

To make a Gammon of Mutton.

Take the largest and fattest Leg of Mutton you can get, take off the Skin, and cut off the Knuckle-Bone ; then stick it with Cloves, Bay-Leafs, and Sage-Leafs. After this, marinate it in White Wine, and a Bunch of Herbs, with Salt, Pepper, Cloves, Ginger, Nutmeg and Cinnamon, all pounded to a Powder. Stop the Vessel very close, set it in a cool Place, and let your
K Mutton

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Mutton lie in it four and twenty Hours ; then take it out and drain it. Take a fresh Gammon of Bacon, take off the Sward and some of the Fat hanging to it. Powder your Leg of Mutton with Salt, Pepper, Cloves, Cinamon, Nutmeg, Ginger and Sage, all pound- ed : Then cover it with the Skin of your Ham, which you must sew round the Edges ; af- ter this smoke it in the Chimney four and twenty Hours : Then boil it in a Kettle, with a Quart of the clearest of the Wine in which you marinated it, five Quarts of Water, and a Fag- got of all sorts of savoury Herbs. When it is boild enough, take it up, pull off the Sward im- mediately, that the Fat of the Bacon may stick to the Mutton, which you must serve cold in Slices, on Plates or little Dishes.

To dress Sheeps Rumps à la Sauce-Robart.

Cut off your Sheeps Rumps as near the Mutton as you can ; six or eight will serve for a Plate or little Dish : put them a boiling in a Pot for the space of three Hours, with a Spoonful of Pepper and Cloves, a good Handful of Salt, three or four Onions, a Bay-Leaf, a Sprig of Thyme, and three or four Spoonfuls of Vinegar ; put in these Ingredients after your Pot is skim'd, only the Salt and Vinegar before ; when your Rumps are very tender, and season'd in the Boiling, take them out, and let them drain on a Cullender, dip them in drawn Butter, having first scor'd them on both Sides with your Knife, turn them well in grated Bread, and broil them on a Grid- iron till they are of a good Colour, then prepare your *Sauce-Robart* as followeth : Put into a Sauce-
pan

First

Course

Pottage Borswoy
Knuckle of Veal & 2 Sweetbreads

A large Turbut boyld
with Sorel sauce

Pullets
in Bladders

Rabbets
Surtute

Salt Fish
ala Mantizieur

Pottage Crawfish
Cheyn of Mutton
and Turkie

Blood Pie
Surloyn of Beef

Purce Magre
garnishd wth potcht eggs
Cheyn of Mutton
and Cutlets

Salmon and Whitings
fried

Veal Collops
and Pupton

Hamb and Capons
with spinage

Bisque
of 12 Pigeons
Pike Garnished with
fried Smelts

Course

bread

old

Second

Course

1 Pheasant
1 Virgin Pullet
4 Partridges
4 Chickens
with bread sauce & gravy

Sallad Magundy

Asparagras

Oyster Loves

Tarts

Boyl'd
Shrimps
Beet
root

Neats tongue

Asia

Potted
Sheeps tongues
Potted
Smelts

Potted Cell

Potted
Shrimps
Potted
Coxcombs

Pickled
Mango

Collour'd beef

Ancho-
ves

Butter'd Apple
Pies

4 Soles fried
and 4 small Loavs
with butter'd eggs
first

Artichokes

Cold Lobsters

10 Ducklings
with green sauce

Tab: 10

Course

unt
Bullet
does
ens
her & gravity

pan the bigness of an Egg of Butter, when it is almost brown over the Fire, put to it a Handful of Onion minc'd very small; fry them gently till they are brown, and throw in half a Spoonful of Flower, fry it a little after the Flower is in, put to it a Ladleful of Gravy, a little Pepper and Salt, boil it up a quarter of an Hour before you serve it, skim off the Fat just as you serve it; put to it half a Spoonful of Mustard, a little Vinegar, or the Juice of half a Lemon; so pour the Sauce on the Bottom of your Dish or Plate, and lay your Rumps on the Top of it. Your Garnishing may be fry'd Parsly or Lemon, or both. So serve it. It is proper for first or second Course. You may do Sheep's Tongues the same way, or Hogs Feet, or Hogs Face split in two, and tender boil'd, as you did your Rumps. This Sauce is proper also for rost Pork, or broil'd Pullets, or Pigeons, or any other Fowls; or for a roasted Goose, for them that care not for Apple-Sauce.

To dress Sheeps Rumps à la Sainte-Menchout.

Cover the Bottom of a Stew-pan with Bards of Bacon, and lay over them some Slices of Veal and Onion; then lay in your Sheeps Rumps, and over them some Slices of Veal and Onions, and Bards of Bacon, the whole season'd with Salt, Pepper, and all sorts of Spices and savoury Herbs. Cover the Stew-pan well, and either set it to stew *à la Braise*, or bake it in an Oven. When they are done enough, take them out of the Stew-pan, drudge them well with Crums of Bread, and broil them: In the mean Time prepare a Sauce that we call a Ramolade; it is compos'd of Anchoves, minc'd Capers, Parsly and Cives. Toss up this in good Gravy, a Drop of Oil, a Clove of Garlick, and

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other usual Seasonings ; then pour it in a Dish and lay the Rumps upon it. So serve them warm. This Sauce serves for cold Fowls that we broil on the Gridiron, and for many other Things.

Sheeps Rumps farced and fry'd.

When they are stew'd *à la Braise*, or bak'd as above, lay them in a Dish, take off all the Fat, and wrap them up in the Forc'd-Meat, for which you have the Receipt in Letter F. Art. *Forc'd-Meat* : Then dip them in beaten Eggs, drudge them with Flower, and fry them in Hogs-lard till they have taken a fine brown Colour ; then dish them up, and serve them with fry'd Parsly for first Course.

You may fry them in like manner, after they are stew'd or bak'd as above, without farcing them, and serve them as before.

Note, That we dress Lambs Rumps the same several ways that we do Sheeps Rumps.

To farce Sheeps Trotters

Scald them well, and boil them in good Broth, with a little Parsly and Cives ; but take care not to over-boil them ; cut off the two Claws, and take out the Leg-bones by slitting the Skin the whole Length of it : Spread open those Skins, lay on them some of the Forc'd-Meat for which you have the Receipt in Letter F. then rowl them up one by one, lay them in a Dish, sprinkle them with melted Sewet, drudge them well with Flower, and brown them in the Oven. Then drain off the Fat, clean the Brim of your Dish, pour on them a Ragoo, or some Cullis of Mush-rooms,

rooms, and serve them warm in Plates or little Dishes.

Another way of dressing farced Sheeps Trotters:

When they are farced as above, dip them in beaten Eggs, and drudge them with Flower, or Bread crumm'd very small; then fry them in Hogs-lard, and serve them with fry'd Parsly, in Plates or little Dishes.

We serve them likewise with a white Sauce, tossing them up in melted Bacon with Salt, Pepper, and Nutmeg, together with savoury Herbs and whole Cives, which last we take out before we serve them, whiten your Sauce with the Yolks of Eggs and Verjuice: So serve them warm as before.

We have already spoken of Mutton-Cutlets in the Article *Cutlets*; and will give Directions for Sheeps Tongues in Letter *T*. Article *Tongues*.

O.

O I S T E R S.

To make a Ragoo of Oysters for Flesh-Days.

O P E N your Oysters, and put them into a Sauce-pan with their own Liquor; give them two or three Turns over the Stove to blanch them; then take them out one by one, clean them well, and lay them in a Plate. Toss up in a Sauce-pan some Mushrooms and Truffles, with a little melted Bacon; moisten them with Gravy, let them simmer a while, and thicken them with a Cullis of Veal and Ham. When

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you are ready to serve, throw in your Oysters, make them hot, but take Care they do not boil, for then they will lose their Taste. So serve them in Plates or little Dishes.

To make a Ragoo of Oysters for Fish-Days

Open, blanch, and clean your Oysters as in the above Receipt. Then toss up in a Stew-pan some Mushrooms and Truffles, in fresh Butter; moisten them with Fish-broth, and when they are stew'd, thicken them with a meagre Cullis, put in your Oysters and heat them; so serve them in Plates or little Dishes.

Another way of making a Ragoo of Oysters.

Having open'd your Oysters, lay them in a Sieve to drain, but put something under the Sieve to receive the Liquor. Put a Piece of fresh Butter into a Sauce-pan, and set it over a Stove; when it is melted, put in some Flower, and keep stirring it with a wooden Spoon till it be brown; Then put in some Crusts of Bread, of the Bigness of the Top of your Finger; and next your drain'd Oysters; give them five or six Turns over the Fire, season them with Pepper, Parsly and Cives, moisten them with their own Liquor and Fish-broth, half one and half the other, heat all this together, but let it not boil: So serve them in Plates or little Dishes.

To broil Oysters.

Open them and leave them in their Shells; put to them some Pepper, a little shred Parsly, and Butter, and cover them with Bread, grated
very

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very fine ; so broil them, and brown them at Top with a red hot Shovel, Serve them hot in Plates or little Dishes.

To stew Oysters.

Rub over the Bottom of a Silver Dish with good Butter, and having open'd your Oysters, lay them in it, and strew over them a little Pepper and minced Parsly. Then put to them half a Glas of *Champaign* Wine ; cover them with Slices of fresh Butter, cut very thin, strew over them some Crums of Bread grated very small ; lay a Tart-pan Cover over the Dish, and set them a stewing with Fire over and under them, till they are of a fine brown Colour ; then take off all the Fat, clean the Brims of your Dish, and serve them very hot.

Instead of grated Bread, we sometimes strew them over with grated Cheese, and then call them, *Oysters au Parmesan*.

To fry Oysters.

Open them and lay them in a Sieve to drain ; when they are drained marinate them in a Dish or Stew-pan, with Pepper, a Bay-Leaf, a little Basil, a sliced Onion, half a dozen Cloves, and the Juice of three or four Lemons ; and keep turning them in it from Time to Time. Make a Batter with Flower and Water, a little Salt, and one Egg, both White and Yolk of it. Beat it all well together, and let your Batter be neither too thick nor too thin. Melt as big as a Walnut of Butter, and mix it with your Batter. When you are ready to fry your Oysters, take them one by one out of the Marinade, and lay them on a

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Napkin; lay likewise another Napkin over them, and dry them very well: Put your Pan over the Fire with clarify'd Butter, dip your Oisters one by one in the Batter, and put them into the Frying, which must first be very hot: Fry them brown, then serve them on a clean Napkin with fry'd Parsly.

On Flesh-Days instead of the Butter, we fry them in Hogs-lard:

Oisters à la Daube.

Open your Oisters and season them with Parsly, Basil and Cives, shred very small, putting a little of it to each Oister, with Pepper and a little White Wine: Then cover them with the upper shell, and broil them on a Gridiron, lay from Time to Time a red-hot Shovel over them. When they are enough, take off the upper Shell and serve them in the under one.

To farce Oisters.

Open your Oisters and blanch them; then hash them very small, with Parsly, Cives, Salt, Pepper, Anchoves and Butter. Mix with this the Crum of a *French* Roll soak'd in Cream, with Nutmeg and other sweet Spices, and the Yolks of two or three Eggs. Pound all this together in a Mortar, fill your Shells with it, and strew some Crums of Bread over it. Put a Gridiron into the Oven and bake them upon it; so serve them dry.

Another

Another way to farce Oysters.

Make a Farce with the Flesh of an Eel, and a dozen of blanch'd Oysters, a little Parsly and Cives, some Mushrooms, savoury Herbs, and sweet Spices, a Piece of fresh Butter, some Crum of Bread soak'd in Cream, the Yolks of two raw Eggs, all hash'd together and pounded in a Mortar. Lay some of this Farce very thin on the Bottom of your Shells, and put in each of them a ragoo'd Oister, [The manner of making the Ragoo is mention'd before.] cover your Shells with the same Farce, rub them over with beaten Egg, pour in a little melted Butter, drudge them with Bread crumm'd very small, and bake them in the Oven till they are of a brown Colour; so serve them. You may likewise farce Oysters with a Farce made of Flesh, making Use of the Ragoo above-mention'd for Flesh-Days.

To make an Oister-Pie. See Article *Pie*.

To make an O L I O.

AT six a Clock in the Morning, put over a Leg of Beef, about six Pound of Brisket-Beef, cut in five or six Pieces, season'd moderately with Spices and Salt; skim it, let it boil till your Broth is very strong; take a Neck of Veal, a Neck of Mutton, a Piece of a Loin of Pork; if no Pork, then take half a Pig; or if you have neither of them, take half a Gang of Hog's Feet, boil them tender with good Seasoning; Cut your Mutton, Pork, and Veal, in square Pieces, two Ribs to a Piece, skin your Pork, give it all two or three Boils in boiling Water, then let it drain in a Cullender; when it is drain'd,
either

either roſt it or fry it of a good Colour; if you roſt it, you muſt do it quick, that it loſe not its Gravy: Then take your Brisket-Beef out of your Broth, before it be quite tender, becauſe it muſt boil along with the other Meat; place it in a large Braſs Diſh or Stew-pan. At the ſame Time, get ready the Roots and Herbs following; *viz.* three Savoyſ cut in four Pieces each, fix Carrots cut in long Slices, two Parſnips cut in long Slices, two Bunches of Celery, fix Leek-heads a Hand long, twelve Parſly Roots, fix Heads of Endive or Cabbage-Lettuce; put over five or fix dozen of Carrots, Turneps, and Onions as big as the Yolks of Eggs; blanch all theſe off in boiling Water, and drain them through a Culender; then tie each ſort of the Herbs up by itſelf, with a Piece of Pack-thread twice round; place them in your Stew-pan, with your Meat above-mentioned, and ſtrain your Broth from your Leg of Beef, through a Sieve, on the Top of your Meat and Herbs, as much as will barely cover it, and ſet it a boiling ſoftly three Hours before you uſe it: Then fry off your Turneps, Carrots, and Onions, that were cut round, in Hogs Lard or clarify'd Butter; place them in a Sauce-pan; then get the Fowls following, or what the Country can afford, *viz.* Two Chickens, two Pigeons, two Woodcocks, four Snipes, two Teals or Widgeons, two dozen of Larks; let them be all findged and truſs'd up for boiling, blanch them in boiling Water, then throw them out on a Culender; when they are cold, lard half of them with ſmall Lardons, and either roſt or fry them brown, as you did your Meat aforeſaid, as quick as you can, becauſe they may not loſe their Goodneſs. When your ſaid Meat and Herbs are half-dreſs'd, put your Fowl on the Top of it with the Breasts down, with

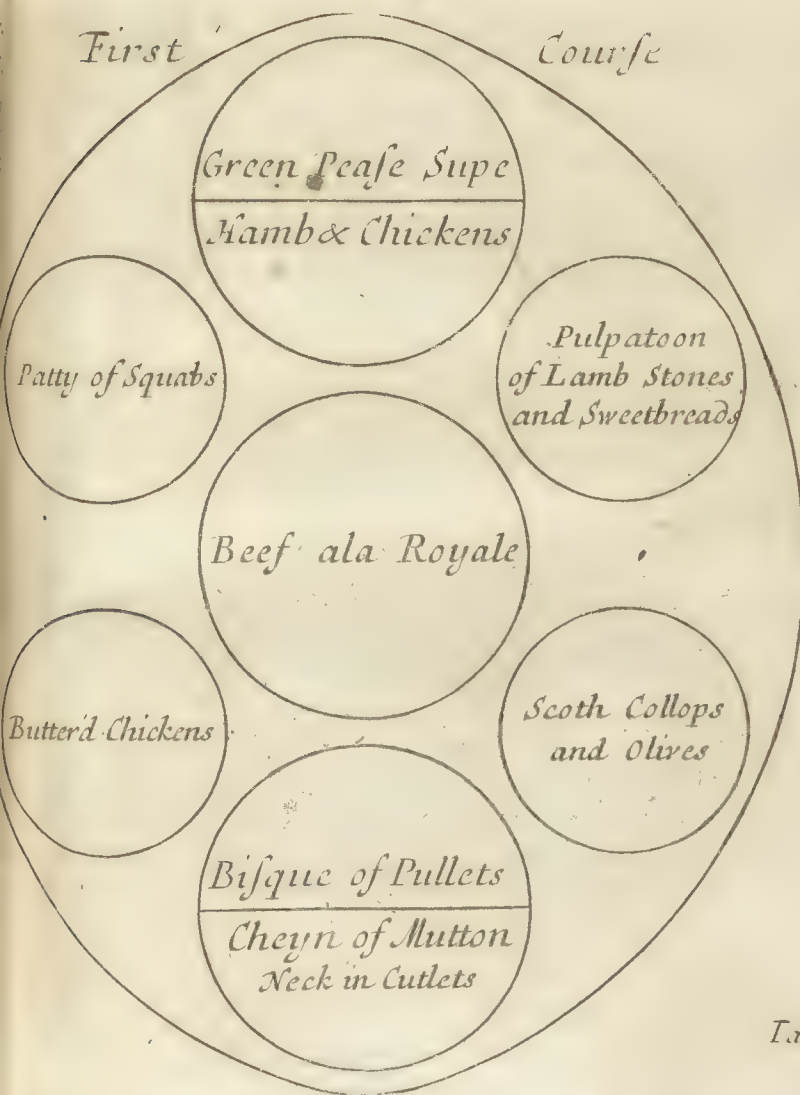
with as little Broth as barely covers all ; then put some Broth and Gravy to your fry'd Roots, and split your Hogs Feet, and put in them a little bit of Bacon stuck with Cloves : Set all a stewing together ; put likewise a quarter of a Pound of middling Bacon, stuck with two dozen of Cloves, in the middle of your Meat that is a stewing, and two or three Cloves of Garlick, ty'd up in a Rag with a Pennyworth of Saffron ; you must take care in the boiling, that it take not too much Taste of either : Cover all up, and let it stew softly ; then make your Thickning ready as follows : If in Summer, boil up two Quarts of green Pease, and put to them three Pints of good strong Broth, and strain them through a Strainer as thick as you can, and thicken your Olio with this ; but it must not be so thick as a Cullis for any other Soop ; likewise put a little into your fry'd Roots : Or, if in Winter, you may use blue Pease ; but if you have neither of these, put a quarter of a Pound of Butter in a Sauce-pan, a small Handful of Flower, brown it softly over a clear Fire, rubbing it with a Ladle ; when brown, put to it three Pints of the same Broth and Gravy, let it boil up, and strain it through a fine Sieve ; about an Hour before you serve it, pour half of it over your Olio, and half over your fry'd Roots ; put into it six whole Onions ; let all stew softly together, giving it a shake now and then, that it sit not to, and take care that it be tender boil'd, but come not to a Mash : Set it off before you intend to dish it up, and skim the Fat off clean ; then prepare some dry'd Bread in the Bottom of your Dish, a good stout Rim of lean Paste an Inch high, set on with the Yolk of an Egg, and dry'd in an Oven. Then put some of the same Broth from your Olio to soak your Bread with.

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It will take half an Hour's Time to dish it in Order; when you dish it up, take up all your Meat, Fowls, and Herbs, and put them in another Dish, and begin with your coarsest Meat first, in the Bottom of your Dish; such as Beef, Pork, mix'd with some of your Roots; lay your first Row out, touching your Rim, and so by degrees draw it into the Top in the manner of a Sugar-Loaf, the finest of your Fowl next to the Top, with the Hogs Feet and Ears: Then take the fry'd Roots, the Fat being clean taken off, lay them handsomely, with your Spoon, in all the Vacancies and hollow Places round and over your Olio; take care you do not hide your Fowl too much, and that you put not too much Broth in your Dish when you dish it up, because you must leave Room for some of your boiling Cullis to be pour'd over it when you serve it away; then strain the Remainder of your Broth that you stew'd your Roots in, and likewise some of that in your Stew-pan, be sure there is no Fat on it; put into it the Crust of half a *French Roll*, when it is tender soak'd, put it into a Silver Cup or *China* Bason, with about a Quart of your Broth. So serve it up on a Plate with your Olio, as it goes away: Take care you make it not too salt, because there comes Salt from your larded Fowls, and from your Bacon that is stuck with Cloves; be sure that none of your Liquor run over the Rim of your Dish. According to your Company and Bigness of your Dish, you may put in half the Quantity of Meat above-mentioned. So serve it.

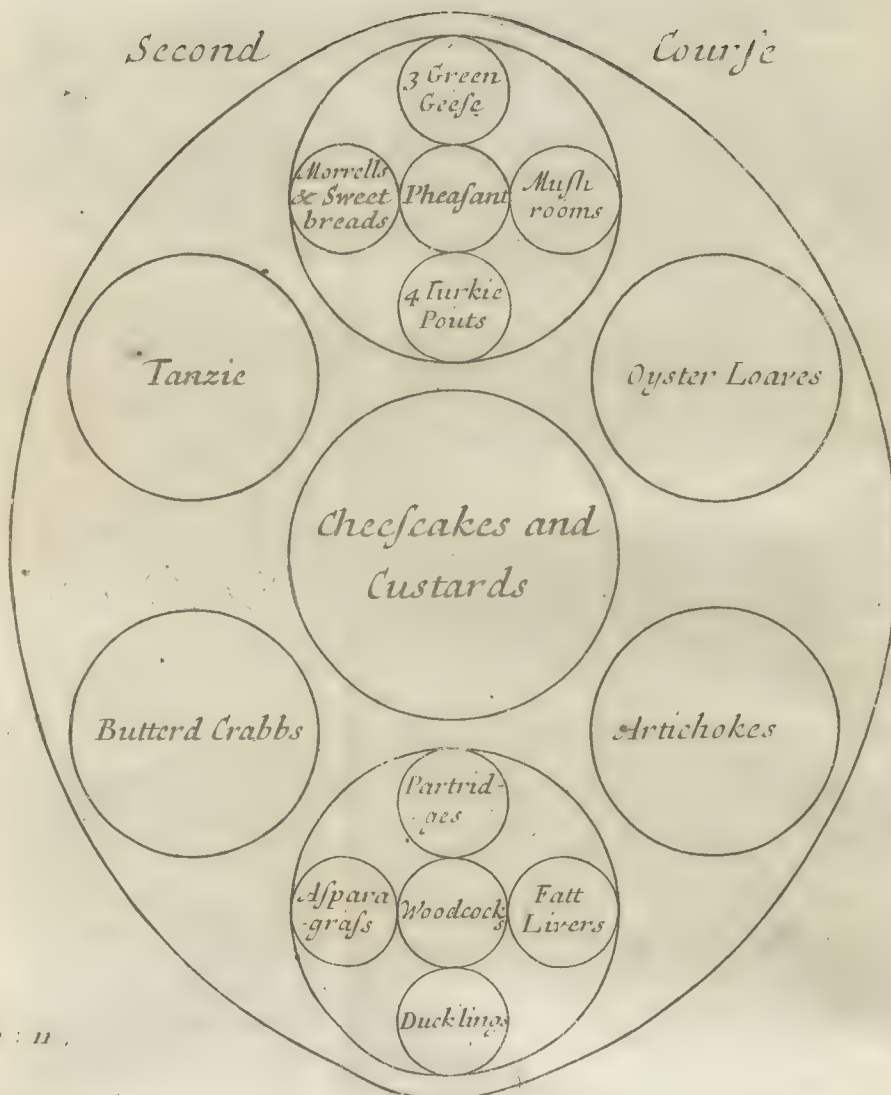
First

Course



Second

Course



Tab : n .



P.

P A R T R I D G E.

To dress Partridges the Spanish way.

Parboil, bard,* and rost them; when they are ready, pound one of them in a Mortar with all the Livers. Take a Ladleful of a Cullis of Veal and Ham, half a Spoonful of the Essence of a Ham, and another half Spoonful of Veal-Gravy; mix these well with your pounded Partridge, and set it to simmer over a gentle Fire, but keep it from boiling: Strain it through a Sieve. Then put into a Sauce-pan two Glasses of *Champaign* Wine, with a Slice of an Onion and one or two Rocamboles; boil this till half the Wine is wasted away, then strain it through a Sieve. Cut up your Partridges, put them into a Sauce-pan with the *Champaign* Wine and Cullis, together with two or three Spoonfuls of Oil; set all this to simmer over hot Embers, but let it not boil. When it has simmer'd as long as you think convenient; lay your Partridges handsomely in a Dish, squeeze in the Juice of two or three Oranges, pour your Sauce upon them, and serve them for first Course.

To dress Partridges with savoury Herbs.

When they are pull'd and drawn, loosen the Skin of the Breast with your Finger; mix a little shred Parsly and savoury Herbs with scrap'd Bacon, all season'd with Salt and Pepper: Farce your Partridges with this between the Skin and
the

the Flesh; bard them all round, and lay them to the Fire: When they are roasted, take off the Bards, lay them in a Dish, throw upon them some Essence of Ham or a thin Cullis, and serve them for first Course.

To dress Partridges with a Ragoo of Mushrooms.

Having prepared your Partridges as in the former Receipt, scrape some Bacon, and put to it some Parsly and two Mushrooms shred small and season'd with Pepper and Salt: Mix all this well together, and stuff your Partridges between the Skin and Flesh, bard them on the Breast and Back and roast them. Peel some Mushrooms, wash them and cut them in Slices; toss them up in a Sauce-pan, moisten them with Veal-Gravy and Essence of Ham. When the Partridges are roasted, take them up, and having taken off the Bards, lay them handsomely in a Dish, throw the Ragoo of Mushrooms upon them, and serve them for first Course.

We dress Partridges with a Ragoo of Morils, or of Truffles, in the same manner.

To dress Partridges with Carp-Sauce.

Farce, bard, and roast them as in the foregoing Receipt; and having laid them in the Dish, pour on them a Carp-Sauce. You will find Directions to make it in the Article, *Pheasant with Carp-Sauce.*

To dress Partridges à la Braïse.

The Partridges being pull'd and drawn, truss the Legs into the Bodies, parboil them and lard them

them with large Lardons, season'd with Pepper Salt, savoury Herbs, Spices, shred Parsly and Cives. Take a Kettle of a Size proportionable to the Number of your Partridges: Cover the Bottom of it with Bards of Bacon, and lay over them thin Slices of Beef; then put in some sliced Onion and Carot, and some shred Parsly: Season this with Salt, Pepper, savoury Herbs, and Spices: Lay in your Partridges with the Breasts downwards, season them above as underneath, lay over them Slices of Beef and Bards of Bacon, cover the Kettle and set them to stew with Fire under and over. Make a Ragoo of Veal-Sweetbreads, fat Livers, Cocks-combs, Mushrooms, Truffles, Asparagus-tops, and Artichoke-bottoms, according to the Season, in the following manner. Toss up in a Sauce-pan, with a little melted Bacon, the Sweetbreads, fat Livers, Cocks-combs, Mushrooms and Truffles; moisten them with good Gravy, let them simmer in it half an Hour, skim off the Fat very clean; and having first blanch'd your Asparagus-tops and Artichoke-bottoms in Water, put them into the Sauce-pan, and thicken your Ragoo with a Cullis of Veal and Ham. When the Partridges are stew'd as they ought, take them out of the Kettle and drain them; then put them to simmer in the Ragoo, lay them handsomely in a Dish, pour the Ragoo upon them, and so serve them for first Course.

We sometimes serve these Partridges *à la Braise* with a Ragoo of Cucumbers, or with a hash'd Sauce. Of both which you will find the Method of making in Letter B. p. 13.

Partridges with sliced Ham.

When they are pick'd and drawn, take the Livers and pound them in a Mortar with scraped Bacon, one Mushroom and a little Parsly and Cives, minced very small, season'd with Spice, Salt, Pepper, and savoury Herbs, all pounded together. Loosen the Skin of the Breasts of the Partridges, and farce them with the Farce of the Livers; then parboil them, wrap them up in Bards of Bacon, spit them and lay them to the Fire. While they are roasting, cut some thin Slices of the Lean of a Gammon of Bacon, beat them, and lay them in the Bottom of a small Stew-pan, cover it with a Plate or Dish, and set it a sweating; when it begins to stick, put in a Pinch of Flower, keep moving it over the Stove, moisten it with Gravy without Salt, put in a Bunch of Herbs, and let it simmer over a gentle Fire: Then take off all the Fat; and thicken it with a Cullis of Veal and Ham. When your Partridges are roasted, take off the Bards of Bacon, lay them handsomely in a Dish, garnish them with Slices of Ham, pour the Sauce upon them, and serve them warm for first Course.

We likewise serve roasted Partridges with a Ragoo of Cucumbers; or else of Endive or Succory: The Table will direct you to find them.

To dress Partridges with Olives.

Having farced the Partridges with scrap'd Bacon and Herbs, as those above, wrap them up in Bards of Bacon, and lay them to roast. Take two or three dozen of Olives, stone them and blanch them in boiling Water. Put them to simmer in

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in a Sauce-pan with some Cullis of Veal and Ham, and a little Essence of Ham: Take up your Partridges, unbard them, and having laid them in a Dish, throw the Ragoo of Olives upon them, and serve them for the first Course.

To hash Partridges.

Roast them, take off the Skin, and cut them in slices. Toss up in a Sauce-pan some Mushrooms with a little melted Bacon; moisten them with Veal-Gravy, set them on the Stove to simmer over a gentle Fire, take off the Fat, thicken them with a Cullis of Veal and Ham, put your hash'd Partridges into the Ragoo, and heat them; then season the whole with Salt and Pepper; so serve them for *Hors-d'Oeuvres*.

To dress Partridges à l'Estouffade.

Lard them with large Lardons, toss them up in Butter or melted Bacon; when they are very brown, put them into a Pot with good Broth, well season'd, and boil them: Toss up some Truffles, Mushrooms and Artichoke-Bottoms, moisten them with good Gravy, lay your Partridges to simmer a little in the Ragoo, squeeze in some Juice of Lemon, and serve them. Let your Garnishing be sliced Lemon.

Patty and Pastry, See Pie.

P E A S E.

To stew Pease, the French Way.

TAKE some Lettuce, and cut them in little Bits, together with three or four Onions;
I. take

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take likewise some slices of Bacon, and a little Butter: Season the whole with Pepper and Salt, and toss it up over a Stove till the Lettuce is hot. Then add your Pease, and keep them stewing till they are tender: Then put to them a little boiling Water or good Broth: Let them stew softly, and serve them with a Piece of broil'd Bacon in the middle of the Dish, together with Parsly and grated Bread. They are proper for the first Course.

To dress Pease with Cream.

Take two Quarts of green Pease very young, toss them up with Butter, and let them stew over a gentle Fire: Put to them a little Bunch of Parsly and Cives: When they are almost ready, season them with Salt; put some Cream among them, and, if you please, a little Sugar. Serve them in Plates or little Dishes.

Another way to stew green Pease.

Put them into a Sauce-pan with a Lump of fresh Butter; season them with Pepper, Salt, and a Bunch of Herbs: Cover them, and let them stew over a gentle Fire, taking care to shake them from time to time. When they are near ready, put to them a Pinch or two of Flower, moisten them with a little boiling Water, and keep them simmering a while longer. When the Liquor is pretty near wasted away, put in a little Sugar, and stir them about. So serve them warm in Plates or little Dishes.

PERCH.

To dress Perches with Anchove-Sauce.

GUT your Perches, and stew them in a *Court-boüillon*, as follows. Lay them into a Stew-pan with some sliced Onion and Lemon, some Parsly, Cives, Bay-Leaf, Basil, Cloves, Pepper and Salt, two Glasses of white Wine, a little Vinegar, and as much Water as will just cover them: So stew them over a Stove; then take them off, and set them to cool a little in the *Court-boüillon*: When they have stood a little while, take them out, skin them without breaking the Flesh, lay them in a Dish, and cover them that they may not grow cold. Put some fresh Butter into a Sauce-pan, with a little Flower, a Couple of minced Anchoves, some Capers, and a whole Leek, a slice or two of Lemon, the whole being season'd with Salt, Pepper, and a little Nutmeg, add to it a little Water and Vinegar. Keep turning the Sauce over a Stove with a Spoon, and when the Butter is melted and thicken'd, take out the Leek and sliced Lemon, pour it on the Perches, and serve them for the first Course.

To dress Perches with a Cullis of Cray-fish.

Your Perches being stew'd in a *Court-boüillon*, skinn'd and laid in a Dish, as in the foregoing Receipt, make a Sauce as follows. Put the Quantity of two Eggs of fresh Butter into a Sauce-pan, with one minced Anchove, some Pepper, Salt, a little grated Nutmeg, a Pinch of Flower, a Drop or two of Water, and as much Vinegar; turn it

over a Stove with a Spoon. When the Butter is melted, and a little thicken'd, put in some Cray-fish Cullis; pour this Sauce on your Perches, and serve them for the first Course. We serve them likewise with all the other sorts of Cullises as well as this.

To make a Ragoo of Perches.

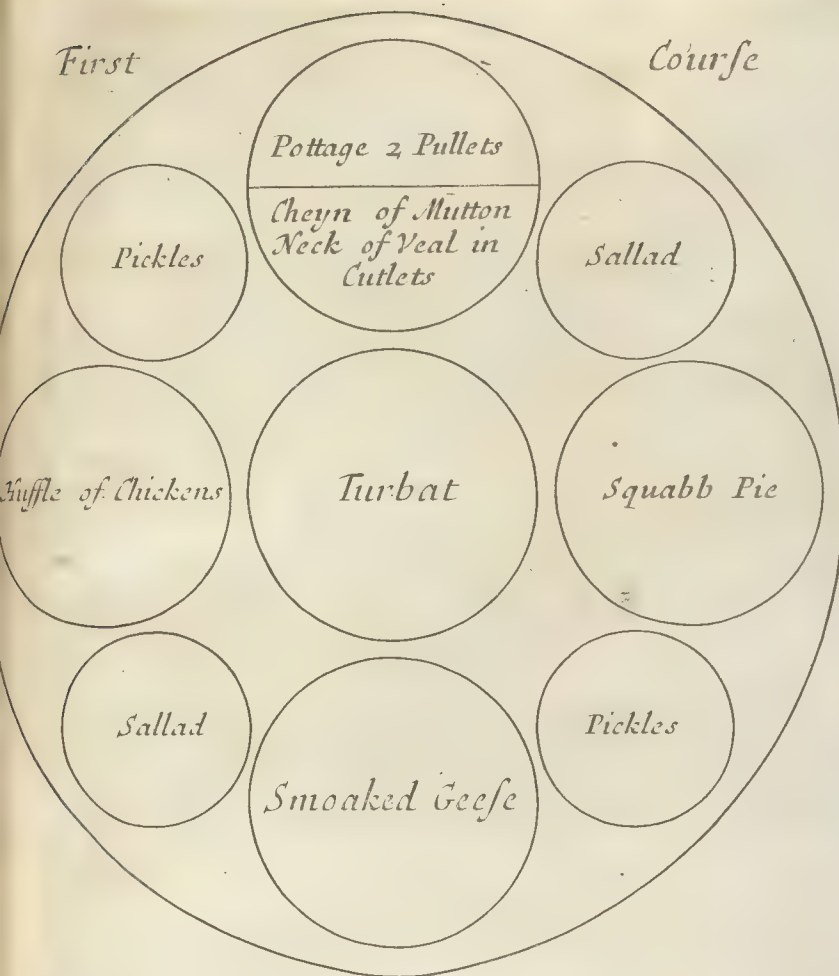
Your Perches being gutted, lay them on a Gridiron and half broil them, then take them up and skin them handsomely. Put into a Sauce-pan half a Pint of white Wine, a little Fish-Broth, shred Parsly, a Bay-Leaf, an Onion stuck with Cloves, and season this with Salt and Pepper. Put into a Stew-pan as big as an Egg of Butter, with a little Flower, and when it is half brown, pour it on the Liquor you had prepar'd in the Sauce-pan, lay in your Perches, and make them simmer over a gentle Fire. When they are stew'd, lay them in a Dish, and pour on them any of the meagre Ragoos, for which you will find the Receipts in Letter R. and serve them for first Course.

To make a Ragoo of Perches, cut in slices.

Cut your Perches in slices the whole Length of the Body, dividing each Perch into four Pieces. Toss up some Mushrooms in Butter, and put to them a little Cream. Then put in your slices of Perch, with the Yolks of three Eggs, some shred Parsly and grated Nutmeg: Keep stirring them very gently for fear of breaking them: When they are ready, lay them in a Dish, pour your Ragoo upon them, and serve them for the first Course.

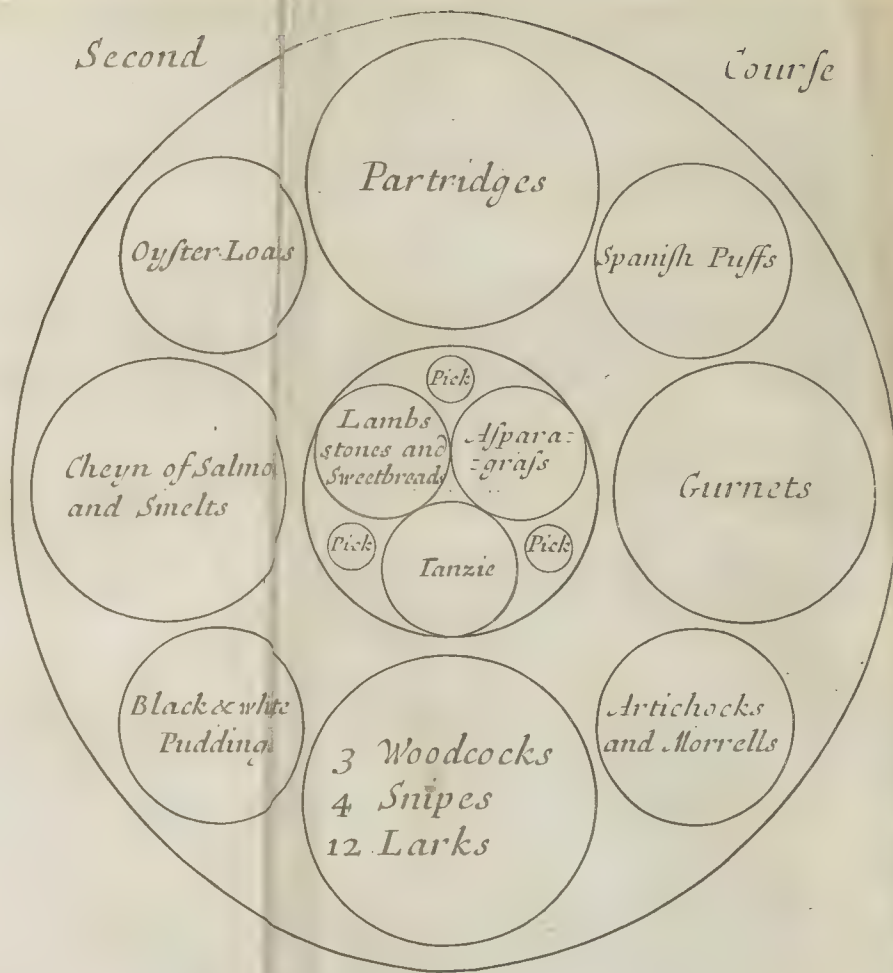
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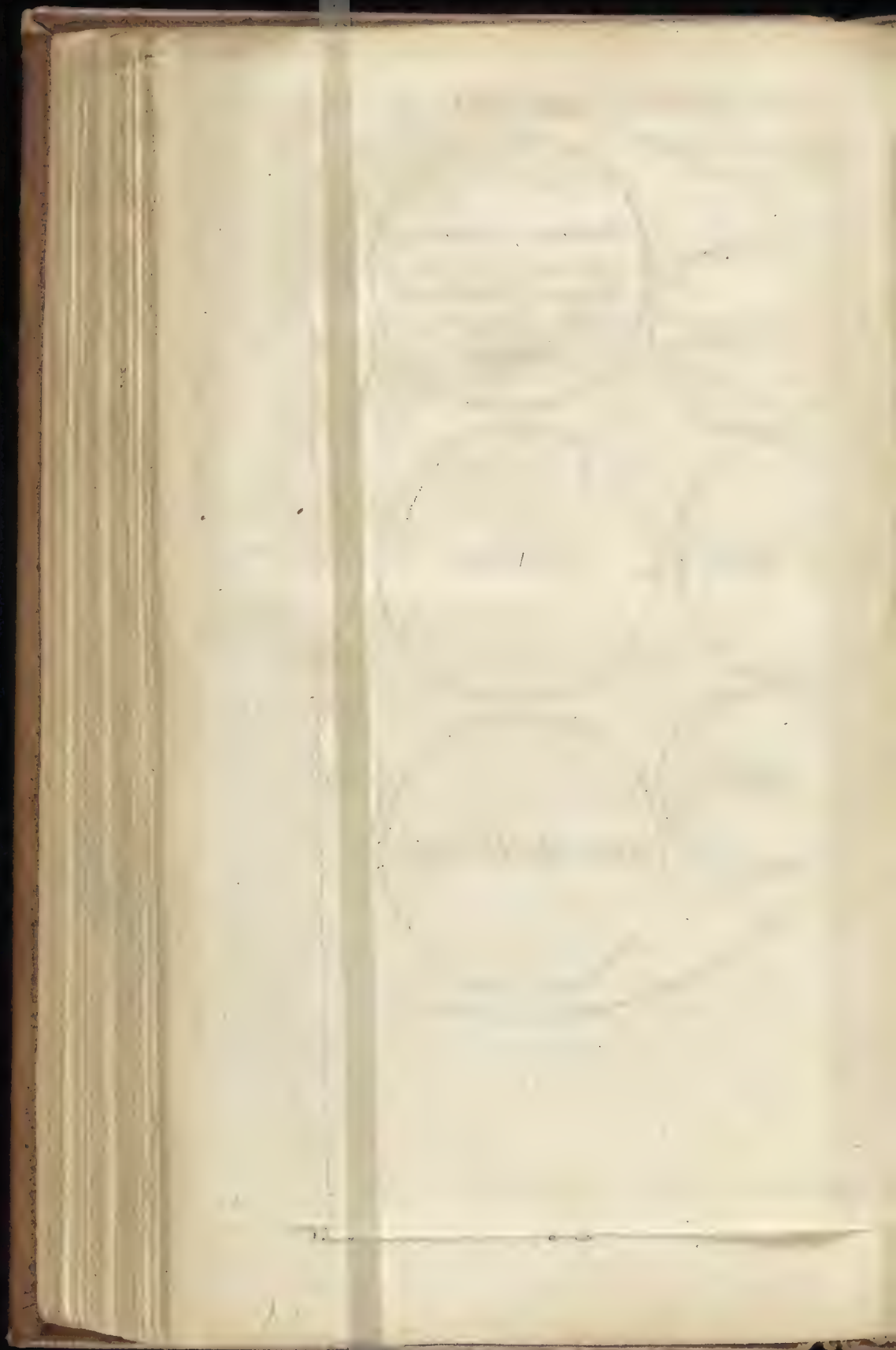
Course



Second

Course





To dress PHEASANTS with Carp-Sauce.

HAVING barded your Pheasants, rost them, and take Care that they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan, some Veal slices, as you do when you make Gravy. Add to this Veal some slices of a Gammon of Bacon, some sliced Onion, some Parsly-Roots, and a Bunch of sweet Herbs. Then gut a Carp, wash it in one Water only, without scaling it; cut it in pieces, as if you were to stew it, and lay them in the same Stew-pan: Brown this a little over a Stove, as if you would make Gravy of it; then wet it with good Gravy, pour in a Bottle of *Champaign* Wine, and add a Clove of Garlick, some minced Truffles and Mushrooms, and some small Crusts of Bread: Boil all this well together, and take care it be not too salt. When it is well boil'd, strain it in a Sieve, forcing it through, that the Sauce may be pretty thick; if it be not, put to it some Partridge-Cullis, and pour it into a Sauce-pan: Before you serve, bind your Pheasants with Packthread, put them into this Sauce, and keep them warm: When you would serve, unbind them, lay them in a Dish and pour the Sauce upon them.

To dress a Pheasant à la Braise.

Your Pheasant being pick'd and drawn, cut off the Legs, truss the end of the Thighs into the Body and parboil it; lard it with big Lardons, well season'd: Garnish the Bottom of a Stew-pan with Bards of Bacon and slices of Beef well beaten, season'd with Salt, Pepper, Spices, savoury Herbs, sliced Onion, Carot and Parsnip, and

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then lay in your Pheasant; strew some of the same Seasoning over it, cover it with slices of Beef and Bacon in like manner as under it, and set it to stew with Fire over and under it. Make a Ragoo with fat Livers, Veal-Sweetbreads, Mushrooms, Truffles, Artichoke-Bottoms, or Asparagus-Tops, according to the Season. Toss all this up in melted Bacon, moisten it with Gravy, and make it simmer over a gentle Fire. When it is ready, take off all the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pheasant, drain it well, lay it in a Dish, pour your Ragoo upon it, and serve it warm.

We serve this Pheasant *à la Braise* every Day differently, that is to say, sometimes with Ragoos of Legumes, at others with a Ragoo of Oysters, or of Cray-fish, &c.

PIES, PASTIES and PATTIES.

To make an Oister Pie.

FOR a Plate or little Dish, blanch off a Quart of Oysters or more, take them from the Tails and Shells, and drain them from the Liquor; then take a Quarter of a Pound of Butter, a minc'd Anchove, two Spoonfuls of grated Bread, a Spoonful of minc'd Parsly, a little beaten Pepper, a scraped Nutmeg, a little or no Salt, because your Oysters and the Anchove have a seasoning in themselves: Then make a Paste as follows: Take above a Quarter of a Pound of Butter, work it with a good Handful of Flower; put to it a Spoonful or two of cold Water, then part it in two, and roll out each half, as if it were for a Tart. It is proper you should bake your Oister Pie on the Mazarine you serve it in,

or

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or a little Patty-pan ; then place on the Bottom-Paste, half of your mix'd Butter, Anchove, and Parsly aforesaid. Lay on your Oisters, two or three thick at most ; put the rest of your Butter and Parsly on the Top, and a Slice of Lemon ; then wet it about with some of your Oister-Liquor, strewing a little beaten Pepper and Nutmeg over your Oisters, and two Spoonfuls of your Liquor : Then cover it up as you do a Tart, only turn and cut it handsomely round, and turn the Edge of your Paste, all round, an Inch high. Bake it three Quarters of an Hour before you have Occasion for it ; then cut up its Cover, and squeeze in a Lemon. Shake it gently together, and cut your Cover in Bits, and lay handsomely round it. So serve it for the first Course : *Note,* You may bake it without a Cover.

To make a Salmon Pie.

If you please, you may raise an Oval-Pie, six Inches high, and long according to the Bigness of your Jole, or Side of Salmon ; or you may make it in a Patty-pan : The Difference is only, if you raise it, it must be hot Paste, but if you make it in a Patty-pan, it must be cold Paste, as you did for your Oister-Pie, only your Quantity must be bigger ; and your Bottom, or Upper-Crust must be as thick as that of any other Pie, (Venison and Beef excepted) because the Salmon will take a good deal of Baking. Your Paste being thus ready, prepare your Salmon as follows : If it is for a rais'd Pie, keep your Jole whole, according to the Bigness of your Coffin ; cut it with your Knife on the Outside to the Bone, an Inch betwixt each cut ; and likewise joint the Chine-Bone, otherwise it will turn up, and

throw off your Pie-Cover in Baking; then take a Spoonful of beaten Pepper, half a Nutmeg, three Spoonfuls of Salt; rub all this very fine with the Side of your Knife on your Dresser, and season your Salmon on both Sides, according to your Discretion; then take half a Pound of Butter, two small Handfuls of minc'd Parsly, a little Bit of minc'd Thyme, and two minc'd Anchoves; mix all these together, with a little of your aforesaid Seasoning; place half of it in the Bottom of your Pie; then put in your Salmon and the other half over it; pour in three Spoonfuls of White Wine, or Water, and close on your Cover, leaving a Vent in the Middle. Bake it an Hour and a Half, or more, according to the Bigness of your Salmon. When it is bak'd, cut off your Cover: If you find it is too fat, skim off some, and if you find it is too dry, put to it a Spoonful or two of warm White Wine, a Spoonful or two of drawn Butter, and the Juice of a Lemon. Serve it hot for the first Course or Remove, without the Cover. But if you make it in a Patty-pan, cut it in slices, as if it were to broil, or rather thicker, and lay it round the Pan on the Bottom-Crust; but you must not lay one Slice on the Top of another, season it, and order it, as you did your Pie in the Paste, only it will not take so much Baking by an Hour, and serve it without a Cover, shake it with the Juice of a Lemon, that you must squeeze in, as you are going to serve.

To make a Salt-Fish Pie.

Take a Side of Salt-Fish, or less, according to the Bigness of your Dish; and water it well over Night; next Morning put it over the Fire in a large

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large Pan of Water, and boil it till it is fit to eat; then throw it out into cold Water, drain it on a Cullender, place it with its Back on your Kitchen-Table, take all the white of the Fish clean from the Skin and Bones, searching the Bones nicely out with your Fingers; and mince it pretty small with your Mincing-Knife. You must save a square Bit of your Salt-Fish, as big as your Hand, whole, with the Skin on: Then take the Crum of two *French* Rolls cut in Slices, and boil'd up with a Pint of Cream, and a Pint of Milk; break your Bread very small with a Spoon, and put to it your minc'd Salt-Fish, a Pound of Butter, two Spoonfuls of fine minc'd Parsly, half a grated Nutmeg, some beaten Pepper, but no Salt, except you find your Salt-Fish too fresh with the watering and boiling; if you find it too salt after you have minc'd it, you may put it into a Quart of cold Milk, and let it lie an Hour, then throw it into a Cullender, and squeeze it well from the Milk, and so stir it over the Fire with your above Ingredients; when you find it is of a good Taste and Thickness, spread it on a Dish till it is cold. At the same Time, prepare a rais'd Pie or a Patty-pan, as you did for your Salmon Pie in the last Receipt. When it is cold, place it in with your square Piece of Salt-Fish on the Top, then cover it up as you do another Pie. If a rais'd Pie, bake it two Hours, if in a Patty-pan, one Hour. When bak'd, cut up your Cover: If there is any Oil, skim it off with a Spoon, then throw over it six hard Eggs, minc'd small, pour upon it some drawn Butter, and shake it together. If you see it inclines to be oily, pour round it a little hot Milk, shake it together, and serve it hot. You may make a Ling or Stock-Fish Pie the same Way, only instead of taking Yolks and Whites

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Whites for the Salt-Fish Pie, you must take nothing but Yolks for these.

To make a Patty of Mushrooms.

Your Mushrooms being fresh-gather'd, well pick'd and wash'd, put them in a Sauce-pan with a Quarter of a Pound of Butter, a little minc'd Parsly, a little Pepper and Salt, a little Slice of Bacon, stuck with four Cloves, and a whole Onion; cover it up close, and stew them over the Fire, shake on them a Dust of Flower, giving them a shake now and then as they stew, that they burn not; when their own Liquor comes to be as thick about 'em as a good Cream, throw out the whole Onion and Bacon, and set them to cool; then sheet a little Tart-pan, the Bigness of your Plate, with good fine Paste, such as you use for Tarts; let it be as thick as a Half-penny, then pour on your cold Mushrooms, cover it with another Sheet of Paste, and bake it three Quarters of an Hour before you want it. Cut off your Cover, and squeeze in half a Lemon, shake it together, and so serve it. Or you may bake it without a Cover, but then you must throw over your Mushrooms, a little brown Raspings of a *French Roll*; when it is bak'd, squeeze in half a Lemon: So serve it for second Course. *Note*, That your Mushrooms being prepar'd as above, you may likewise put them into Patty-pans, to garnish a Fricassee of Chickens; or any Ragoo of Beef, Mutton, or Veal.

To make a Lobster-Patty.

Your Lobsters being boil'd and cut in little Pieces, take the small Claws and the Spawn, and pound

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pound them in a marble Mortar; then put to them a Ladleful of Gravy or Broth, with a little of the upper Crust of a *French Roll*: When it is boil'd, strain it thro' a Strainer or Sieve, to the Thickness of a Cream, and put half of it to your Lobsters, and save the other Half to sauce them with, after they are bak'd. Put to the Lobsters the Bigness of an Egg of Butter, a little Pepper and Salt, squeeze in a Lemon, add in half a minc'd Anchove, and warm this over the Fire, just so much as to melt the Butter; then set it to cool, and sheet your Patty-pan for a Plate or Dish, as you did for your Mushrooms in the last Receipt. Then put in your Lobsters, and cover it with a Paste: Bake it three Quarters of an Hour before you want it; when it is bak'd, cut up your Cover, and draw up the other Half of your Sauce above-mention'd with a little Butter, to the Thickness of a Cream, and pour it over your Patty, with a little squeez'd Lemon; cut your Cover in two, and lay it on the Top, two Inches distant, that it may be seen what is under. You may bake Cray-fish, Shrimps, or Prawns, the same Way; and they are all proper for Plates or little Dishes, for second Course.

To make a Patty of Calves Brains.

Clean the Brains very well, and scald them: Then blanch some Asparagus-Tops in a Sauce-pan, with a little Butter and Parsly. When they are cold, put them in the Patty with the Brains, the Yolks of five or six hard Eggs, and some of the forc'd Meat, for which you have the Directions in Letter F. When it is bak'd, squeeze in the Juice of a Lemon, pour in some drawn Butter and Gravy: So serve it.

To

To make a Pie of Partridges, Woodcocks, &c. to be eaten warm.

Take a Brace of Partridges and another of Woodcocks. Draw your Partridges, and keep the Livers. Truss up both one and t'other, and beat them on the Breast with a rolling Pin, so as to break all their Bones: Then having larded them with great Lardons, season'd with Pepper, Salt, Herbs, and Spices; slit them along the Back. Pound the Livers of your Partridges, with scrap'd Bacon, Mushrooms, Truffles, Cives and Parsly, season'd in like manner as your above Lardons. When it is well pounded, stuff with it the Bodies of your Woodcocks and Partridges, and season them besides. Having prepar'd and rais'd your Paste, lay them in all round it, with some Mushrooms and Truffles, and a Bay-Leaf. Cover them all over with Bards of Bacon, lid your Pie, and set it in the Oven. When it is bak'd enough draw it out of the Oven, cut up the Cover, take out the Bacon, skim off all the Fat; and having prepar'd a Cullis of Partridges with Veal-Sweetbreads, Truffles and Mushrooms, pour it hot into the Pie, squeeze in a Lemon, and serve it for the first Course.

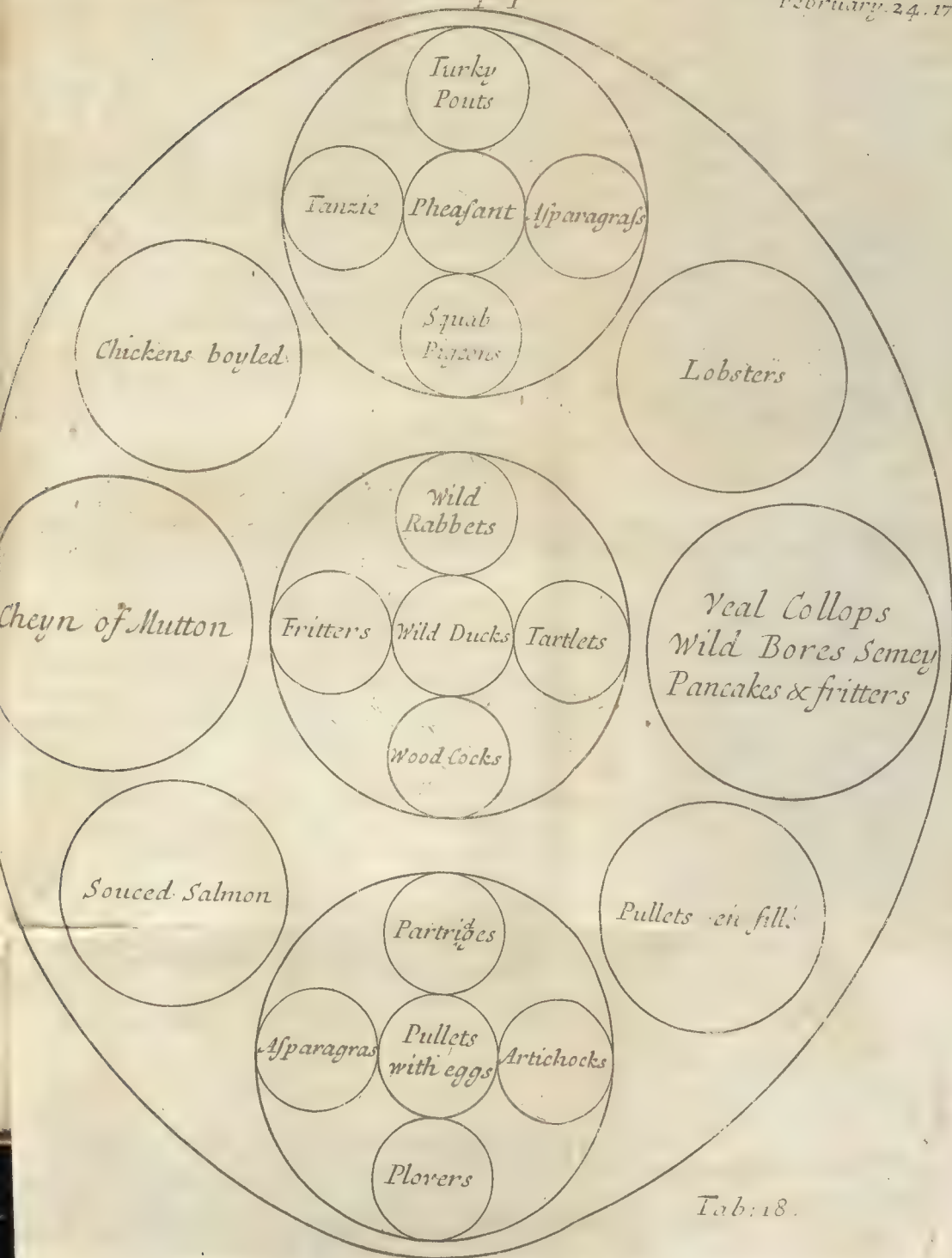
The hot Pies of Chickens, Pigeons, Larks, Quails, Thrushes, and the like, are made and serv'd in the same Manner.

To make a Pheasant Pie.

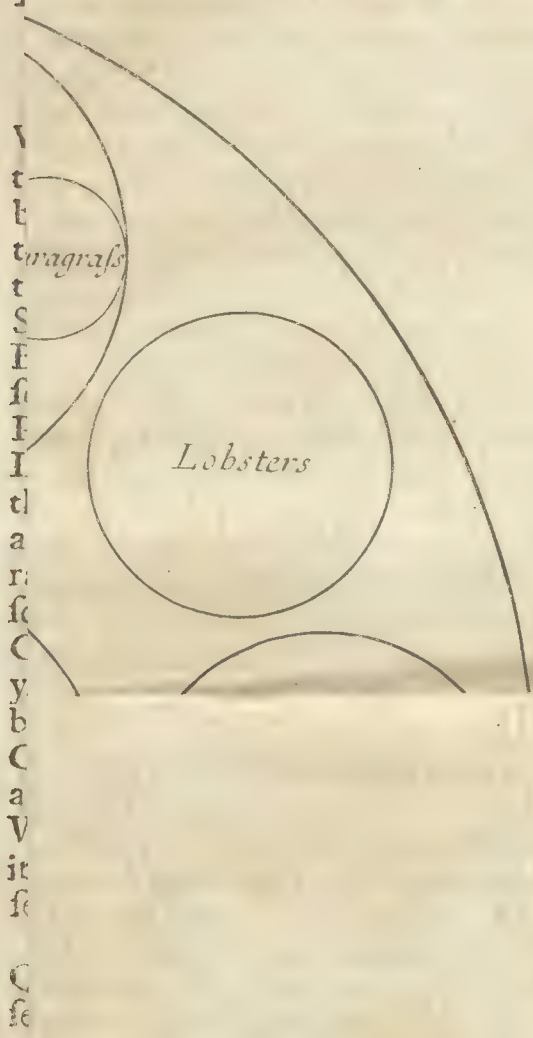
Your Pheasant being drawn and larded with great Lardons, take some scraped Bacon, with some raw Mushrooms and a Truffle, some Parsly and Cives, all shred very small; mix all this well

A Supper

February 24. 1706.



February 24. 1706.



great Gardens, and some other, for a good reason, with
 some raw Mushrooms and a Truffle, some Parsly
 and Gives, all shred very small; mix all this well

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together, and stuff the Body of your Pheasant with it. Then having rais'd your Paste into a Pie, lay some scrap'd Bacon on the Bottom of it, season'd with Salt, Pepper, Herbs and Spices. Lay in your Pheasant, season'd in like manner, cover it with Slices of Veal, grated Bacon, fresh Butter, and Bards of Bacon over all. Then lid your Pie, and set it in the Oven; while it is baking, take some Truffles, and having peel'd and wash'd them well, cut them in slices, put them into a Sauce-pan with some good Gravy, let them simmer over a soft Fire, and thicken them with a Cullis of Veal and Ham. When your Pie is baked, cut up the Cover, take out the Bards of Bacon and Slices of Veal, skim off all the Fat, pour in your Ragoo of Truffles and serve it hot.

Instead of a Ragoo of Truffles, you may serve this Pheasant Pie with a Carp-sauce, or with a Ragoo of Sweetbreads and Liver.

We make Pies of Partridges, Ducks and Quails, in the same manner as we do this Pheasant Pie.

To make a Rabbet Pie.

Keep the Livers of your Rabbits, cut off the Heads, and the first Joint of the Legs: Lard them with great Lardons, season'd with Salt, Pepper, savoury Herbs, Spice, Parsly and Cives. Prepare your Pie, as usual; and garnish the Bottom of it with scraped Bacon, season'd as above. Cut your Rabbits in two in the Middle, and place them in your Pie, having first season'd them with the same Seasoning, and put to them a Bunch of Herbs. Cover them with Slices of Veal and Bards of Bacon, put on the Lid, rub it over with beaten Eggs, and set it in the Oven. Then make a Cullis as follows: Take a Pound of a Fillet of Veal,

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Veal, and a Piece of a Gammon of Bacon; cut them in Slices, and lay them in the Bottom of a Stew-pan, together with some sliced Onion and Carot, and your Rabbits Livers over them: Cover your Stew-pan, and set it over a Stove; when the Livers begin to be warm, take them out and pound them in a Mortar. When your Cullis begins to stick to the Stew-pan, throw in a little melted Bacon with a Pinch of Flower, stir it about, moisten it with Gravy, season it with savoury Herbs, a whole Leek, a little Parsly, two or three Cloves, two or three Mushrooms, and as many Truffles: Add two or three Crufts of Bread, let it simmer half an Hour; then take out your slices of Veal, put in your pounded Livers, mix them well with it; strain it through a Sieve into a Sauce-pan, set it over a Fire to keep it hot, but take care that it do not boil. When your Pie is bak'd, open it, take out the Veal-slices, take off all the Fat, place the Pie in a Dish, pour in your Cullis, and serve it for the first Course.

To make a Pigeon Pie.

When your Pigeons are pick'd, drawn and truss'd, lard them with well-season'd Lardons. Take the Livers and some raw Bacon, some Parsly, Cives, savoury Herbs, Mushrooms, Truffles and Marrow; mince them all very small, and pound them together in a Mortar. Stuff the Bodies of your Pigeons with this, and keep some of it to lay under them in the Pie. Form your Pie, cover the Bottom of it with the Farce, then having season'd your Pigeons, lay them in upon it, put in a Bay-leaf; cover your Pigeons with slices of Veal and Bards of Bacon, lay on the Lid and set it in the Oven; when it is bak'd, cut off the

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Cover,

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Cover, take out the Veal and Bacon, skim off the Fat, pour in a good Ragoo of Sweetbreads, Cocks-combs, Mushrooms, &c. and serve it hot for the first Course. You will find the Way of making that Ragoo in Letter R. Article *Ragoo*. We likewise serve this Pigeon Pie without any Ragoo, pouring in a Cullis of Veal and Ham, after we have taken off the Fat.

Note, That a Turkey Pie is made in the same Manner.

To make a Chicken Pie.

Take a Couple of fat Chickens, and parboil them; then lard them with great Lardons, season'd with Salt, Pepper, Spices, minc'd Herbs, Cives and Parsly. Take the Livers of your Chickens and pound them in a Mortar with scraped Bacon, Truffles, Parsly and Cives, season'd with a little Salt, Pepper, savoury Herbs and Spices; when all this is well pounded together, farce the Bodies of your Chickens with it. Having made your PASTE, rowl a Sheet of it about an inch thick, and lay it on a Sheet of butter'd Paper: Make the Pie of the Size of your Chickens, and cover the Bottom of it with a little pounded Bacon, season'd with Salt, Pepper, the usual Herbs and Spices; lay in your Chickens, season them above as beneath, and cover them with thin slices of Veal and Bards of Bacon, together with a Bit of fresh Butter: Then lid your Pie and set it in the Oven: Let it bake three or four Hours. Mean while take some *ra v* Truffles, and having peel'd and wash'd them, cut them in pieces and put them into a Sauce-pan; moisten them with Veal Gravy, and set them to stew over a gentle Fire; when they are enough, thicken them

them with a Cullis of Veal and Ham; and a little Essence of Ham. When your Pie is bak'd, draw it out of the Oven; take the Paper from the Bottom of it, cut up the Cover, take out the Veal and the Bacon, and skim off all the Fat; pour your Ragoo of Truffles into the Pie, and serve it for the first Course. Instead of Truffles, you may serve it with a Ragoo of Oysters or of Cray-fish; which see in their proper Places.

Note, That Pies of Pullets, Capons and Turkey-Poults are made in the same Manner.

To make a Duck-Pie, to be eaten warm.

Take two Ducks, and having got them ready as for roasting, parboil them, and lard them with great Lardons of Bacon, and the Lean of a Ham, season'd with Salt and Pepper, savoury Herbs, Spices, and some shred Cives and Parsly. When they are larded, rowl a Sheet of Paste an Inch thick, raise it into a Pie, and cover the Bottom of it with pounded Bacon, season'd as your above Lardons, and lay in your Ducks: Fill up the empty Spaces with Mutton-Cutlets, larded and season'd as above; then strew some of the same Seasoning all over the Pie, and lay over the whole some Slices of Veal, and over them some Bards of Bacon, and a bit of fresh Butter, cover your Pie with a Sheet of Paste, and bake it four or five Hours; Mean while make a Ragoo with Sweetbreads, Livers, Cocks-combs, Truffles and Mushrooms; toss them all up in a Stew-pan with a little melted Bacon, moisten them with good Gravy, let them simmer half an Hour over a gentle Fire, take off all the Fat, and thicken them with a Cullis of Veal and Ham. When your Pie is bak'd, place it in a Dish, cut up the

Cover, take out the Veal and Bacon, skim the Fat clean off, pour in the Ragoo, and serve it for the first Course.

To make a Duck-Pie, to be eaten cold.

Prepare, parboil, lard, and season your Ducks as in the last Receipt. Having made your Paste, rowl a Sheet of it an Inch thick and of the Largeness you intend to make your Pie: Rub a Sheet of Paper with Butter, flower a Table, lay the Paper upon it, and the Paste upon that, raise your Pie, and then take some minc'd Cives and Parsly, and pound them in a Mortar with fresh Butter, and stuff the Bodies of your Ducks with it. Cover the Bottom of your Pie with pounded Bacon, season'd with Salt, Pepper, Herbs and Spices. Lay in your Ducks, and fill up the Intervals with some of the pounded Bacon: Put in one Bay-Leaf, and cover the whole with Bards of Bacon; lid your Pie with a Sheet of the same Paste, rub it over with a Egg, and set it into the Oven; when it begins to grow brown, cut a Hole in the Lid to give it Air, and cover it with a Sheet of Paper. Let it bake four or five Hours, then draw it, stop up the Hole you made in the Lid; and when the Pie is half cold, turn it upside-down, and let it stand in that manner till it is quite cold. When you would serve it cut it open, place it in a Dish with a clean Napkin under it, and serve it for the second Course.

To make a Lamb-Pie the German way.

Take a Quarter of Lamb, cut it in Pieces, and lard them with small Lardons, season them with Salt, Pepper, Nutmeg, Cloves, Bay-Leaf, pound-
M ed

ed Bacon, Cives and savoury Herbs, put them into PASTE, and bake them three Hours: Then draw your Pie, cut it open, take off all the Fat, pour into it a Ragoo of Oysters, [which see in Letter O.] and serve it hot for the first Course.

To make a Pie of a Fillet of Veal.

Take a Fillet of Veal and cut it in three; lard it and season it with Pepper, Salt, Spice, Herbs, &c. as usual; raise your Pie of fine PASTE, and cover the Bottom of it with the forc'd Meat, for which you have the Receipt in Letter F. then lay in your Veal, and garnish it with Sweetbreads, Morils, Truffles, Mushrooms, Asparagus-tops, Artichoke-bottoms, and pounded Bacon, season'd with Salt, Pepper, Spice and Herbs: Cover it with the same PASTE, and bake it two Hours. Just before you serve, cut it open, take off all the Fat, and pour in a Cullis of Veal and Ham; so serve it hot for the first Course.

To make a Carp-Pie.

After having gutted and scal'd your Carp, lard it with Lardons of Eel, season your Carp with Butter, Salt, Pepper, Cloves, Nutmeg and Bay-Leaf. Raise your Dough long-ways, the length of your Carp, which having put in, lid your Pie, put it into an Oven not too hot, and when it is half baked, pour in a Glass of White Wine; when it is quite baked, cut it open, take off the Fat, pour in a Ragoo of Oysters, and serve it for first Course.

Note, That we sometimes farce the Belly of the Carp with a Farce made of the Milts of Carps,
Oysters,

Oysters, Mushrooms, and Artickoke-bottoms, as has been directed in the Letter C. p. 38.

To make a Sole-Pie.

Half-fry your Soles, and cut the Flesh from the Bones in long Slices. Make a Farce with the Flesh of Eels, with Mushrooms, Truffles, savoury Herbs and fresh Butter, season'd with Pepper and Salt. Having rais'd your Pie, lay some of this Farce over the Bottom of it, and over that your sliced Soles; throw over them a seasoning of Salt, Pepper, Spice and Herbs; cover it over with fresh Butter, then lid your Pie, rub it over with Egg, and set it in the Oven. When it is bak'd, cut it open, take off the Fat, and pour in a Ragoo of Truffles; so serve it hot for the first Course. You will find the way of making a Ragoo of Truffles in Letter R. Article *Ragoo*.

To make an Eel-Pie.

Having stript your Eels, cut them in Pieces three or four Inches long. Make a small Farce with some of the Flesh, some Mushrooms, Cives, Parsly and fresh Butter, season'd with Salt, Pepper, Spices and Herbs. Raise your Pie of fine Paste, and of a moderate height: Garnish the Bottom of it with the Farce, and then lay in your bits of Eels, season'd in the same manner as your Farce; add a Bunch of Herbs, and cover the whole with Butter; then lid your Pie, rub it over with Egg and set it in the Oven. Make a Ragoo of the Milts of Fish, Truffles and Mushrooms. When your Pie is bak'd, cut it open, take the Fat clean off; pour in your Ragoo, and serve it for the first Course. Take care that the

Cullis of your Ragoo be not too thick, and that there be enough of it.

To make a Turbot-Pie.

Having prepared your Pie, lay some fresh Butter over the Bottom of it, over which strew some Salt, Pepper, Spices and savoury Herbs; lard your Turbot with Anchoves, lay it into the Pie, strew another Seasoning of the same over it, cover it with Butter, put on the Lid, and set it into the Oven. When it is baked, cut it open, take the Fat clean off, pour in a Ragoo of Cray-fish, Truffles and Mushrooms, [which see in Letter C. p. 49] and serve it hot for the first Course.

To make a Pike-Pie.

Your Pike being gutted and scaled, lard it with Lardons of Eel, and Anchoves. Make a Farce with a Piece of Carp, some Mushrooms and Truffles, some Cives and Parsly, season'd with Pepper, Salt, Spice and Herbs; add a Piece of Butter and the Yolks of two raw Eggs; mince all this well together, and put it into the Belly of your Pike. Prepare your Pie, cover the Bottom of it with fresh Butter, strew over it a seasoning of Salt, Pepper, Herbs and Spices, cut your Pike in two in the middle, lay it into the Pie, season it above as under, and add a Bunch of Herbs; cover the whole with Slices of fresh Butter, lid your Pie, rub it over with Egg and bake it in the Oven: When it is baked, cut it open, take the Fat clean off, pour in a Ragoo of Cray-fish Tails, Milts of Fish, Truffles and Mushrooms; so serve it for the first Course.

To make a Gurnet-Pie.

Gut your Gurnets, keep the Livers, and cut off the Heads. Lay some fresh Butter in the Bottom of your Pie. Make a Farce with the Flesh of two Gurnets, some Mushrooms, Truffles, Parsly, Cives, and fresh Butter, season'd with Salt, Pepper, Herbs and Spices : Shred the whole well together, cover your Butter at the Bottom of your Pie with some of this Farce ; then lay in the Gurnets, putting some of the Farce between every two of them : Strew over them some Salt, Pepper, savoury Herbs and Spices ; cover them with Butter, lid your Pie, and set it in the Oven. Pound the Livers of your Gurnets with one Anchovy ; take some Cullis of Cray-fish, mix your pounded Livers well with it, and strain them through a Sieve. Set this over a Stove to heat it, and when your Gurnet-Pie is bak'd, cut it open, take off all the Fat, pour in your Cray-fish Cullis, and serve it hot for the first Course.

To make a Trout-Pie.

Having gutted and scaled your Trouts, lard them with Eel and Anchoves ; cut off their Heads and the Ends of their Tails ; then having raised your Pie, lay some fresh Butter all over the Bottom of it. Make a Farce with some of the Flesh of Trouts, Truffles, and Mushrooms, Parsly, Cives and fresh Butter, season'd with Salt and Pepper, savoury Herbs and Spices : Mince all this together, and stuff the Bellies of your Trouts with it : Then lay them into the Pie, having first season'd them with Salt, Pepper, Herbs, and Spices ; cover them with fresh Butter, and

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having lidded your Pie, rub it over with Egg, and bake it. When it is baked, cut it open, take off the Fat, pour in a Ragoo of Cray-fish, and serve it hot for the first Course.

To make a Pasty of a Gammon of Bacon, to be eaten hot.

Take a small Gammon of Bacon, pare off the Sward, take out the middle Bone and Hock-bone: make it very fresh; then lard it with large Lardons well season'd, but without Salt: Form your Pasty of the Size of your Gammon, but of a common Paste; garnish the Bottom of it with pounded Bacon, and season it with Pepper, savoury Herbs, and Spices, but still without Salt: Then put in your Gammon, and lay some of the same Seasoning over it; cover it with Bards of Bacon, and then lid your Pasty. Let it bake ten or twelve Hours. Make a Ragoo of Veal-Sweetbreads, Fowls Livers, Cocks-combs, Mushrooms and Truffles: Tois them up in a little melted Bacon, moisten them with Gravy, and set them to simmer over a Stove for half an Hour: When your Ragoo is enough done, take off all the Fat, and thicken it with a Cullis of Veal and Ham. When your Pasty is baked, cut it open, take off the Fat, and pour in your Ragoo; so serve it warm for the first Course. Remember to put no Salt into your Ragoo, because of the Gammon, which will be Salt enough of it self.

Instead of the Ragoo, you may make use of a Carp-Sauce; for which you will find a Receipt in Letter P. Article *Pheasant with Carp-Sauce.*

Another Time you may serve this Pasty with a Ragoo of Cray-fish, which see in Letter C. p. 35. Article *Capon with Cray-fish.*

To make Petty-Pattys of Fish.

Take the Flesh of Carps, Eels and Tenches, and some Mushrooms half stew'd; mince all this together with Parsly and Cives, Salt, Pepper, Cloves and Nutmeg, all pounded in a Mortar, and as much Butter as Fish. Make your Petty-Pattys of Puff-Paste, and bake them.

To make Petty-Pattys of Oysters.

Take as many Oysters in the Shells as you would make Pattys, then mince the Milts and Flesh of Carps, Tenches, Pikes, and the Flesh of Eels: Season all this with Pepper, Salt, pounded Cloves and White Wine; wrap up your Oysters in it, of which you put only one in each Patty, with a little fresh Butter. Bake them, and either serve them hot in *Hors-d'Oeuvres*, or use them as Garnishing.

To make Petty-Pattys the Spanish way.

Take a Piece of fat Bacon, a Piece of Veal, and the Breast of a Pullet, blanch them all in scalding Water; and mince them very small; then season it with all sorts of Spices. Pound it in a Mortar, adding a little Garlick and some Rocambole: So form your Petty-Pattys of Puff-Paste, and when they are bak'd, use them either for Garnishings, or serve them as *Hors-d'Oeuvres*.

P I G.

To roast a Pig.

TAKE the Liver of the Pig, and mince it with blanch'd Bacon, some Capers, Truffles and Mushrooms, one Anchove, half a Clove of Garlick and a little savoury Herbs : Toss all this up in a Sauce-pan ; put it in the Belly of your Pig, with an Onion stuck with Cloves, and a bit of Butter, sew it up and lay your Pig to the Fire : When it begins to warm, baste it with Oil of Olives, dipping a Feather in the Oil, and rubbing it all over the Pig : This is the best way to make it have a crackling Skin, and to keep it from blistering. When it is roasted, make a Sauce only of its own Gravy, a little Butter, and the Pudding in the Belly of the Pig ; into which squeeze the Juice of a Lemon, so serve it hot.

To dress a Pig the German way.

Cut the Pig in Quarters, and toss them up in melted Bacon : then boil them in good Broth, season'd with an Onion stuck with Cloves, a Faggot of Herbs, Salt, Pepper and Nutmeg ; when it is almost boil'd, put in half a Pint of White Wine : Then toss up in the same melted Bacon in which you toss'd up your Pig, some Oysters and a little Flower, a Slice or two of Lemon, some Capers and stoned Olives ; when you are ready to serve, squeeze in the Juice of a Lemon, and garnish the Brims of your Dish with the Brains of the Pig fry'd, and fry'd Parsly.

First

Course

Pottage 2 Pullets

*Cheyn of Mutton
and Collops*

6 Chickens boyl'd

*3 Rabbits
Marronated*

2 Turkeys hasht

Eells & Flounders

Minchd Pies

Butterd Haddocks

Lamb Fricacy

*4 Cocks
Ragow'd*

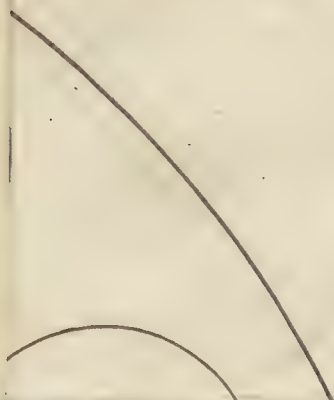
3 Ducks ala Royale

Pottage of Tealls

3 Capons

Tab: 23.

Course



Second

Course

Lobsters

*4 Cocks
6 Snipes*

Tartlets

4 Pheasants

Pigeons Griliard

*Jeilys
and cold things*

Sheep's Trotters

8 Partridges

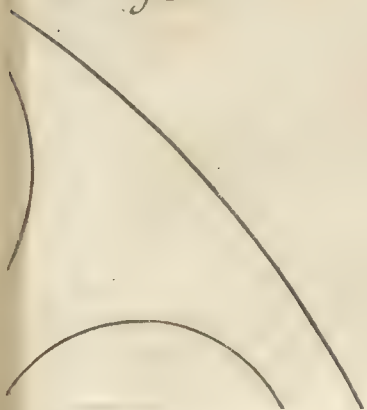
Cheese Cakes

10 Pigeons

Collard Beef

Tab: 24.

Course



To dress a Pig au Pere-doüillet.

Cut off the Head, then cut the Pig in Quarters: Lard them with large Lardons well season'd. Lay a Napkin in the Bottom of a Kettle, and put some Bards of Bacon upon it; upon them place the four Quarters of the Pig, and the Head in the middle of them: Season it with Cloves, Nutmeg, Mace and Cinnamon, with Basil, Bay-Leaf, Salt, Pepper, two Rocamboles, a sliced Onion and Lemon, Carots, Parsnips, Parsly and Cives; then cover it with Bards of Bacon, and fold the Napkin over it. Cut two or three Pounds of a Fillet of Veal in Slices, with some Bards of Bacon, and having laid them in a Stew-pan, cover it and set it over a Stove; when it begins to stick, as when you make Veal-Gravy, moisten it with good Broth; but take care to keep it from browning; pour it into the Kettle, with a Bottle of White Wine, and stew your Pig in it. When it is enough, take it off the Fire; and if you would serve it cold in Plates or little Dishes, let it stand till it be cold in its own Liquor; then take it out and drain it well; wipe it with a linen Cloth to make it as white as you can, and serve it on a Napkin laid in a Dish, the Head in the middle, the four Quarters round it, and garnish'd with green Parsly. You may likewise serve it hot for a Dish of the first Course, as follows. When your Pig is almost ready, take some Veal-Sweetbreads, Mushrooms and Truffles; tofs them up in a Sauce-pan with a little melted Bacon, moisten them with good Gravy, and when they have simmer'd till they are ready, take off the Fat, and thicken them with a Cullis of Veal and Ham. Having thus prepar'd your Ragoo,
and

and the Pig being ready, take it up, drain it well, lay the Head in the middle of the Dish, the four Quarters round it; so pour the Ragoo upon it, and serve it hot for a Dish of the first Course.

PIGEONS.

To dress Pigeons à la Tartare, with cold Sauce.

SINDGE your Pigeons, truss them as for boiling, flat them with your Cleaver on the Dresser, as thin as you can without breaking the Back or Breast-skin; Season them with Pepper, Salt, and Cloves, as if they were for a Pie; dip them in melted Butter, drudge them with grated Bread, and broil them on a Gridiron half an Hour before you want them, turning them several Times, and let them be thoroughly broil'd. You may, if you will, broil them on a Sheet of Writing-Paper well butter'd, to save them from the Smoke. Then provide your Sauce as follows: Mince a Spoonful of Parsly very fine: Take a Shalot or a bit of Onion, two Spoonfuls of Pickles, and one Anchove, mince all these very fine, apart; then squeeze in the Juice of a Lemon, add half a Spoonful of Water, six Spoonfuls of Oil, a little Pepper, little or no Salt, because of your Anchove and season'd Pigeons: Mix all these Ingredients just as you are going to serve, put to them a Spoonful of Mustard, and pour this Sauce cold on the Bottom of your Dish or Plate; then lay six or eight broil'd Pigeons on the Top of it, according to the Bigness of your Dish. So serve it. It is proper for first Course.

To force Pigeons.

Make the forced Meat of Veal, and force the Breasts of your Pigeons: Then boil them, and garnish the Brim of the Dish with some of the same forced Meat, bak'd. Let your Sauce be Sticks of Artichokes, but very small and boil'd tender: Strain them, and pour some Butter, drawn very thick, upon your Pigeons. So serve them.

To make a Puyton of Pigeons.

For a little Dish, you may take six Pigeons or more, according to the Bigness of your Dish, truss them, singe and blanch them; then fry them off in a little Butter, or Hogs Lard, being first larded with small Lardons; then put them a stewing with a little Broth or Gravy; when they are almost tender, put to them two Sweetbreads cut in large Bits and fry'd, a handful of Morils and Mushrooms well pick'd and wash'd, and twelve Chesnuts blanch'd: Put all this together, then take a Sauce-pan with a Quarter of a Pound of Butter, a small Handful of Flower, and two whole Onions; brown it over the Fire with a Pint of Gravy, put in your Ingredients aforesaid, having first well season'd them with Pepper, Salt and Nutmeg. Let it stew till most of your Rago sticks to your Meat, then set it off the Fire a cooling. Take a Patty-pan or Sauce-pan, and butter the Bottom and Sides; then cut four or five Slices of Bacon as long as your Hand, and thin as a Shilling; place them at the Bottom and Sides of your Pan at an equal Distance; then place all over it a Quantity of the forc'd Meat,
for

for which you have the Receipt in Letter F. half an Inch thick, as high on the Sides of your Pan as you think will hold your Pigeons and Ragoo. Then pour in your cold Ragoo and Pigeons, placing them with the Breasts to the Bottom of the Pan, because the Bottom Side is turn'd up when it goes to the Table; then take out your whole Onion, Bacon, and Cloves that was in your Brown, and squeeze in a whole Lemon, place your Pigeons with the Breasts to the middle of the Pan, and your Ragoo betwixt your Pigeons at an equal Distance. Cover it all over with the same forc'd Meat an Inch thick, and close it well round the Sides, smooth it well with your Hand and an Egg; strew on it a little grated Bread, bake it an Hour before you have Occasion to use it; then loose it from the Sides of your patty-pan or Sauce-pan with your Knife, put it on your Mazarine or little Dish, wherein you intend to serve it, and turn it upside-down clearly; if it is well bak'd, it will stand upright like a brown Loaf. Squeeze over it an Orange, lay round it fry'd Parsly; the Sauce in the middle. So serve it for first Course.

Note, That we make Puptons of Quails, Partridges, Turtle-Doves, Buntings and Larks the same way; only adding to the two last some Yolks of hard-boil'd Eggs.

To dress Pigeons au Basilic.

Blanch your Pigeons well in scalding Water, then cut open the Backs as little as may be, only to put in them a small Farce, made of raw Bacon, and the Livers of your Pigeons minced very small, with a little Parsly, Basil and Cives, all very well seasoned. When they are farc'd, boil
them

them in a little Pot, in good Broth, with an Onion stuck with Cloves, a little Verjuice and Salt: When they are boiled take them up, and having got ready some beaten Eggs, rowl your Pigeons in it, and at the same Time in Crums of Bread, with which they must be all over covered very thick. After you have done so to all of them, heat some Hogs-Lard very hot, then put in your Pigeons, and fry them till they are very brown; then take them up and serve them, garnish'd with fry'd Parsly.

To dress Pigeons au Soleil.

Take Squab Pigeons and stew them *à la Braise*. Get ready a Farce composed of the Flesh of all sorts of Fowls, minced very small, and then pounded to a Paste. Wrap up your Pigeons in this Farce, so that nothing of them may be seen but the Heads. Then dip them in beaten Eggs, and drudge them with half Flower, half Crums of Bread; fry them till they are brown. Lay a Napkin in a Dish, place your Pigeons upon it and lay some fry'd Parsly between them; so serve them.

To dress Pigeons with Fennel.

Heat them a little before the Fire to blanch them. Take the Livers, with Bacon, Cives, Parsly, and a little green Fennel; mince them all together and season them well: Stuff the Bodies of your Pigeons with it; roast them, and serve them with a Ragoo.

To

To dress Pigeons à la Braise.

Take the largest you can get, and lard them with great Lardons well season'd: Make a Farce somewhat thick, and farce the Bodies of them; stew them *à la Braise* as you do many other Things: When they are enough, take off the Fat, dish them up, and pour on them a Ragoo of Sweetbreads and Truffles; so serve them.

To dress Pigeons en Compôte.

Your Pigeons being pull'd and drawn, truss them handsomely, the Legs in the Bodies, and parboil them: Then lard them with large Lardons, season'd with Salt, Herbs, Pepper, Spices, minced Cives and Parsly, and stew them *à la Braise*: While they are stewing, make a Ragoo of Cocks-combs, Fowls Livers, Truffles, and Mushrooms, tossing them up in a little melted Bacon; then moisten your Ragoo with Gravy, set it to simmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons and drain them; then put them into the Ragoo, and let them simmer in it to give them the Taste of it: Lay them in a Dish, pour the Ragoo upon them, and serve them for the first Course.

To dress Pigeons en Compôte with white Sauce.

Your Pigeons being scalded, drawn, truss'd and blanch'd, put them into a Stew-pan, with a little melted Bacon, a Bunch of Herbs, an Onion stuck with Cloves, Veal-Sweetbreads, Cocks-combs, Mushrooms, and Truffles, the whole season'd

son'd with Salt and Pepper ; tofs them up over a Stove ; put in a little Flower, and give them three or four Turns : Put to them some good Broth, and make them simmer in it over a gentle Fire : When they are enough done, take off the Fat, and thicken them with a white Cullis : You will find the Way of making it in Letter C. But if you have no Cullis, make use instead of it, of the Yolk of two or three Eggs beaten up in Cream, with a little shred Parsly. So dish them up and serve them for first Course.

Roasted Pigeons and Bacon.

Your Pigeons being got ready for roasting, thrust your Finger between the Flesh and the Skin of the Breast. Scrape some Bacon ; season it with Pepper, savoury Herbs, and a little Spice ; add to it some shred Parsly, some Cives, one minc'd Mushroom and a Truffle : Mix all these well together, and farce the Breasts of your Pigeons with it between the Skin and the Flesh ; put them on the Spit, wrap them up in thin Slices of Veal, Bards of Bacon and Sheets of Paper, and lay them down to the Fire. Make a Ragoo as follows : Cut some Ham or Bacon in thin Slices, and having beat them, lay them in the Bottom of a Stew-pan, cover it, and set it on the Stove to simmer over a gentle Fire ; when it begins to stick, put to it a little melted Bacon, a Pinch of Flower, and give it seven or eight Turns over the Stove ; moisten it with Gravy without Salt, season it with Pepper and a Bunch of Herbs, cover it close and let it simmer over a slack Fire : When you think it is done enough, take off the Fat, and thicken it with a Cullis of Veal and Ham. When the Pigeons are roasted, take off
the

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the Bards from them, and lay them in a Dish, garnish them with the Slices of Ham, and pour the Liquor of the Ragoo upon them. Serve them for the first Course.

Pigeons farced and roasted.

Loosen the Skin of the Breasts with your Finger; then take the Livers of your Pigeons, a Piece of the Lean of a Ham of Bacon, together with some Mushrooms and Truffles: Season all this with Pepper, Herbs and Spices, add as much of the Fat of Bacon as you think convenient, and likewise a little Parsly and Cives: Mince it all together, and pound it in a Mortar with the Yolks of two raw Eggs. Then farce your Pigeons with this Farce; and having spitted them, wrap them up in thin Slices of Veal, Bards of Bacon and Sheets of Paper, and lay them to the Fire; when they are roasted, take off the Bards, lay them handsomely in a Dish; and pour upon them a Cullis of Veal and Ham; so serve them for the first Course.

To dress Pigeons with Truffles

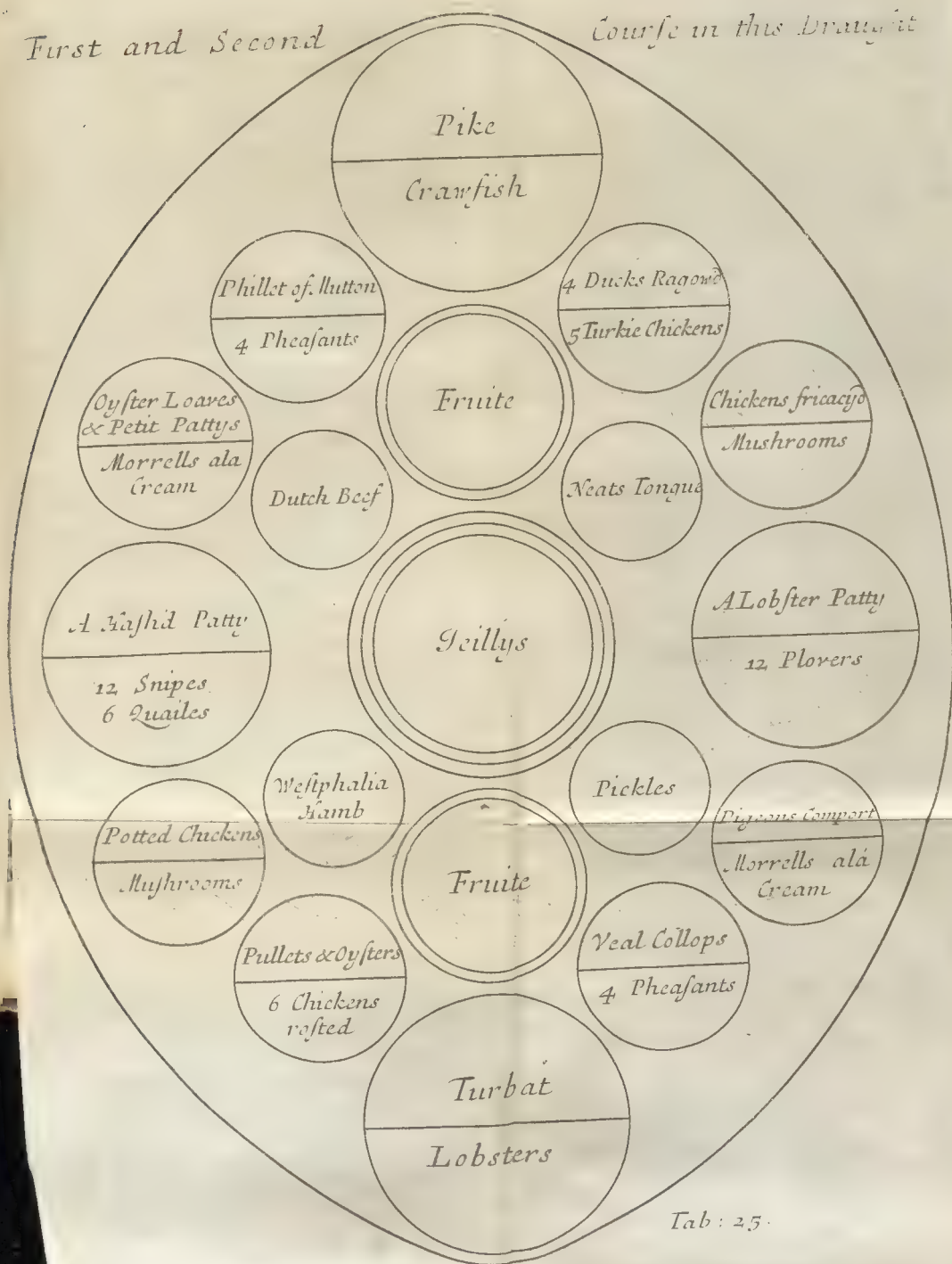
Farce them as in the last Receipt, then make a Ragoo of Truffles as follows: Peel, wash and cut them in Slices; put them into a Stew-pan with some Veal-Gravy, and make them simmer in it over a little Fire; when they are stew'd, thicken them with a Cullis of Veal and Ham. Your Pigeons being roasted, take off the Bards, lay them in a Dish, and pour on them the Ragoo of Truffles. Serve them for the first Course.

Pigeons with Morils and Mushrooms are dress'd and served in the same manner.

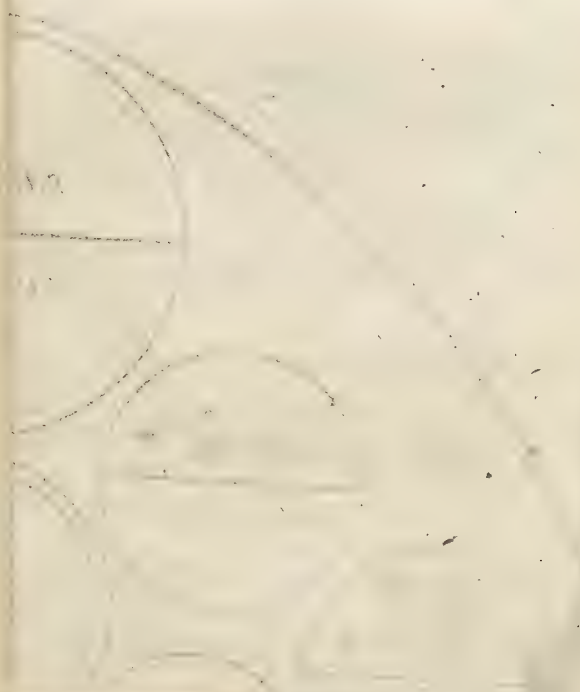
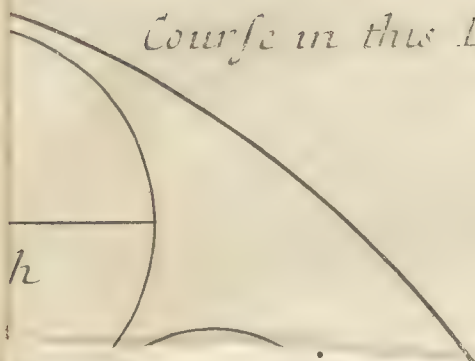
To

First and Second

Course in this Draught



Course in this Draught



PIGEONS WITH TROUSERS AND BREECHES
and served in the same manner.

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To make a Fricassee of Pigeons in their Blood.

Take some Pigeons out of the Dove-House, bleed them and save the Blood; into which squeeze a Lemon to keep it from changing; scald your Pigeons, draw them and cut them in Halves or Quarters; put them into a Stew-pan, season them with Salt, Pepper, and a Bunch of sweet Herbs; put in some Mushrooms, Truffles, Cocks-combs, Veal or Lamb-Sweetbreads, and Artichoke-Bottoms: Toss up all this together in a little melted Bacon, put in a quarter of a Spoonful of Flower; moisten it with some Gravy, and make it simmer over a gentle Fire: When it is done enough, take off the Fat and thicken it with a Cullis of Veal and Ham. Strain the Blood through a Sieve; beat up in it the Yolk of an Egg, and put amongst it a little minced Parsly. When you are ready to serve, pour in the Blood among the Fricassee, keeping it always moving, and taking care not to let it boil. Serve it in Plates or little Dishes for a Dish of the first Course.

To make a Fricassee of Pigeons with brown Sauce.

The Pigeons being either pick'd or scalded, draw them, and cut them in Quarters; put them into a Sauce-pan with some melted Bacon, a Bunch of Herbs, an Onion stuck with Cloves, Salt, Pepper and a little shred Parsly: Add some Mushrooms, Truffles, Cocks-combs, and Veal-Sweetbreads; toss up all this over a Stove, drudge it with a Pinch of Flower, put in some Gravy, and let it stew over a gentle Fire; when it is enough, take off all the Fat, thicken your Fri-

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cassee

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caffee with a Cullis of Veal and Ham; then dish it up and serve it.

To make a Fricassee of Pigeons with white Sauce.

Your Pigeons being scalded and drawn, cut them in Quarters, put them into a Stew-pan with a little melted Bacon, some Cocks-combs, Sweet-breads, Mushrooms and Truffles, a Bunch of Herbs, an Onion stuck with Cloves, Pepper, Salt, and a little minc'd Parsly. Having toss'd them up over a Stove, drudge them with Flower, put to them a little Broth without Gravy, and let them simmer over a gentle Fire, when they are enough, take off the Fat, put in a white Cullis, or else three or four Eggs beaten up in Cream, with a little minced Parsly. So dish it up and serve it for first Course.

To dress Pigeons à la Sainte-Menehour.

Take large Pigeons, and when they are pull'd, drawn and truss'd, cut them in two, and lard them with large Lardons, well-season'd. Garnish the Bottom of a Pot with Bards of Bacon, and slices of Veal or Beef, season'd with Salt, Pepper, savoury Herbs, Spices, shred Cives and Parsly, slic'd Onion and Carot. Lay in your Pigeons, season them above as under, lay over them slices of Veal and Bards of Bacon, cover the Pot with its own Cover, and set your Pigeons to stew with Fire over and under the Pot. When they are half ready, moisten them with a Spoonful or two of Broth, a Pint of Milk, so continue to stew them till they are ready; then take them off, let them stand in their own Liquor till they are cold, then take them up and drain them. If you would
serve

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serve them broil'd, dip them in the Fat in which they were stew'd, drudge them well with very small Crums of white Bread, then broil them; and when they are ready, serve them with a Ramolade made of Oil, a little Mustard, some Anchovies, Capers, Pepper and Salt, mix'd all together with a little shred Cives and Parsly; into all which squeeze the Juice of a Lemon, and serve them. But if you would fry them, then, when they are drain'd, dip them in beaten Eggs, drudge them with Crums of Bread as before, and fry them in Hogs Lard till they are of a fine brown Colour, then serve them hot on a clean Napkin. We likewise sometimes serve them cold without either frying or broiling them; but if any of these Ways, always in Plates or little Dishes.

Note, That we dress Pullers and Chickens in the same Manner.

To dress Pigeons with Cray-fish.

Scald, draw and truss your Pigeons; put them into a Stew-pan with a little melted Bacon, an Onion, a Bunch of Herbs, some Cocks-combs, Veal-Sweetbreads, Mushrooms and Truffles, season'd with Salt and Pepper; when you have toss'd them up, drudge them with Flower, moisten them with Broth and Veal-Gravy, and let it stew over a gentle Fire: Then take off all the Fat, put to them some Tails of Cray-fish, add some Cray-fish Cullis, set them over the Fire, but take care that the Cullis do not boil, for fear it should turn. Lay your Pigeons in a Dish, and the Garnishings, that is to say, the Cocks-combs, Sweetbreads, &c. between them; pour the Rago on your Pigeons, and serve them for the first Course.

To dress Pigeons en Fricandeaux.

Let them be large Pigeons, and after they are pull'd, drawn and truss'd with the Legs in the Bodies, cut them in two, and lard them with small Lardons. Lay them into a Stew-pan, the larded Side downmost, with a Ladleful or two of Broth, and two whole Leeks: Cover the Stew-pan, and set them to simmer over a gentle Fire; when they are stewed enough, set them on a Stove with a brisk Fire under them, to consume what remains of the Broth; and take notice when they are come to a fine brown Colour; then take them up and lay them in a Dish; take all the Fat that is left in the Stew-pan, into which put some Veal-Gravy and good Broth, to loosen what sticks to the Bottom of it, and set it a Minute over the Stove, having put in some whole Grains of Pepper. Then pour it on your Pigeons, and serve them in Plates or little Dishes.

To make a Surtout of roasted Pigeons.

Take the largest Pigeons you can get; then make a Farce of raw Bacon and boil'd Ham, some Truffles and Mushrooms, some Parsly and Cives, a very little Garlick, and some Veal-Sweetbreads, all well-season'd, shred very small, and bound together with the Yolks of two Eggs. Farce the Bellies of your Pigeons with this Farce, and likewise between the Skin and Flesh. Take some large larded *Fricandeaux*, and put one on the Breast of each Pigeon; bind them about with Packthread, wrap them up in Paper, and roast them. Prepare a good Ragoo, and when your Pigeons are roasted, take off the Paper, lay them
in

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in a Dish, with the *Fricandeaux* on the Breasts of them, pour the Ragoo upon them and serve them.

PIKE.

To dress a Pike Cabilo, the Dutch way.

LET it be a large Pike, scale it, take out the Guts, wash it clean, and cut off its Head; then cut it in Slices with a sharp Knife, about a little Inch thick; if you can cut the Joint of the Back, it will be much easier cut: When you come within a Span of the Tail, cut it thro' the Bone, and leave the Fish whole on the Underside, that it may hang together: Then throw it all into a Pan of cold Water. If your Fish is new, it will crimp, and eat as hard as the Kernel of a Nut. It is admir'd by those that have travel'd in *Holland*. Boil it in good store of Water, and salt it pretty high; when it boils up, pour in a Quarter of a Pint of Vinegar, skim it very clean; split the Head in two; put it a boiling with the Tail, five or six Minutes; before you put in your Slices and Milt, take the Gall out of it; boil your Slices well for a Quarter of an Hour: Then take them up and drain them; place Head and Tail in the middle of your Dish, laying the Slices round with some Sippets under. In *Holland*, the Sauce is only oil'd Butter, melted gently over the Fire, and stirr'd about with a Ladle, and so pour'd over the Fish, for their Butter is as thick, oil'd, as ours is, drawn up. But for the Queen, we draw up our Butter. A Pound of Butter, with a Spoonful of Water, drawn up, is as thick as a Cream. Squeeze in a Lemon, and so serve it hot.

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Let your Garnishing be a little Parsly pick'd fine and wash'd, and laid round.

We likewise dress Salmon in the same Manner, but it will take more boiling, and we use no Vinegar in boiling it. We also dress fresh Cods so, when they are new. When you have fresh Cods, boil the Liver with them, and take care you do not over-boil your Slices; for they will be boil'd as soon as your Pike, or rather sooner: But the Head and Liver will take half an Hour, and the Tail little less. But for this, they take only half-grown Cods. Let your Sauce be the same as for the Pike, and serve it in like Manner.

To dress a Pike with Oysters.

After having scaled, gutted, and wash'd it clean, cut it in pieces, and put them into a Stew-pan with White Wine, Parsly, Cives, Mushrooms and Truffles; all of them hash'd together, with Salt, Pepper and Butter, and set it to stew over a Stove. Blanch off some Oysters in Water and a little Verjuice; then throw them with their own liquor into the Stew-pan, but not before the Pike is almost stewed. Let your Garnishing be only sliced Lemon. So serve it for the first Course.

To dress a very large Pike.

Cut it in four Pieces: Dress the Jowl *au Court-bouillon*; serve one of the middle Pieces, with a white Sauce; the other, in Slices, or with a Ragoo; and the Tail fry'd, with Caper-Sauce: Lay all of it in a great Dish; and add a Ragoo of Pikes-Livers and Milts of Carps.

To dress a Pike the German way.

Gut it and wash it very clean, then slit it in two close by the Bone, and half boil it in Water: Then take it out and scale it; put it into a Stew-pan, with White Wine, minc'd Capers, savoury Herbs, Anchoves and Mushrooms cut very small, as likewise some Morils and Truffles. Make it all boil very softly for fear the Pike should break; put in a piece of Butter, and a little grated Cheefe; when it has stew'd till the Sauce is grown thick, lay it handsomely in a Dish and serve it.

To marinate a Pike.

Having gutted and scaled it, lay it to marinate two hours in Verjuice, Salt, Pepper, Cives, Bay-Leafs and Juice of Lemon; then drudge it with Flower and fry it: Or else you may bake it in a Patty-pan, after having first dip'd it in melted Butter, and drudg'd it with Salt, and the Crum and Chippings of Bread sifted through a Sieve: When it is bak'd brown, serve it with a Sauce under it, made of clarify'd Butter, Anchoves melted and strained through a Sieve, the Juice of an Orange, Capers, Salt and Pepper. Let your Garnishing be fry'd Parsly; or Pikes Livers, or Milts of Carps fry'd.

To dress a Pike with white Sauce.

Boil it in half Wine, half Water, with Salt, Pepper, and a Faggot of Herbs. Make a white Sauce as follows: Take some Butter, and put it into a Sauce-pan with a little Flower, two minc'd

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choves, three or four whole Cives, a slice or two of Lemon, some Capers, Salt, Pepper and Nutmeg, to which add a drop of Vinegar and a little Water: When your Pike is boil'd, and you are ready to serve, turn your Sauce over a Stove till it be grown thick, then pour it on your Fish and serve it. This white Sauce serves for all sorts of Fish dress'd in the same Manner.

To dress a Pike au Court-boüillon.

Lay your Pike in a Dish, and throw on it some Vinegar and Salt, boiling hot. Then set over the Fire some Verjuice, White Wine, Salt, Pepper, Cloves, Nutmeg, Bay-Leaf, Onions, and slices of Lemons. Season your Pike with Salt, Pepper, Onions, Bay-Leaf, Cloves and savoury Herbs, put a great piece of Butter in the Belly of it, wrap it up in a Napkin, and when your Liquor boils very fast, put in your Pike: When it is boil'd serve it on a clean Napkin, and garnish'd only with Parsly. It is proper for the first Course.

To farce Pikes.

Scale the Pikes and cut out the Bone by the Back, so as to leave the Head and Tail hanging by the Skin; but take the Flesh with a piece of Eel or Carp; to which put some Mushrooms, Cives and Parsly; season it with Salt, Pepper and Nutmeg; and shred it all together; then pound in a Mortar, a dozen Coriander-Seeds, with a couple of Cloves; put to them your hash'd Fish with the Quantity of two Thirds of good Butter, and pound the whole well together; add to it the Bigness of an Egg of the Crum of Bread, which you must first set to simmer over a Stove in Cream,

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Cream, and put it into the Farce with the Yolks of four raw Eggs, and mix all together in the Mortar. Then farce your Pikes with it, and having sew'd them up, put them into a Stew-pan, just long enough for them to lie at full Length. Toss up some Flower and Butter, and brown it, then put to it half Fish-Broth, half White Wine, and pour it in among your Pikes; and season them with Onions, Parsly, Salt, Pepper, Cloves, and savoury Herbs; so let them but just simmer over a slack Fire, for fear of breaking them. Prepare a Ragoo of Mushrooms, the Tails of Cray-fish, Truffles, Asparagus-tops when in season, and Artichoke-bottoms. Toss up all together in a little fresh Butter, moisten them with Fish-broth; and thicken your Ragoo with a Cray-fish or other good Cullis. When you are ready to serve, take up your Pikes and lay them in a Dish to drain; then place them in the Dish you intend to serve them in, pour the Ragoo upon them, and serve them hot. *Observe*, That when you make use of Asparagus-tops, you must first blanch them, but do not put them into your Ragoo till the Moment before you are going to serve, for fear they should be too much done. *Observe too*, That Carps, Tenches and Trouts are dress'd in the same Manner.

To bake farced Pikes.

Your Pikes being farced as in the last Receipt, rub them over with melted Butter, lay them in a silver Dish or a Pasty-pan, with some slices of Onion, whole Cives, and a little shred Parsly; pour on them a little melted Butter, drudge them well with very fine Crums of white Bread, set them in the Oven, and bake them till they are brown,

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brown, then either serve them dry on a clean Napkin laid in a Dish; or else with a sharp Sauce.

To stew Pikes.

Scale them and lard them with Eel; stew them in clarify'd Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of savoury Herbs, Bay-Leaf, Basil, and sliced Lemon. Prepare a Ragoo of Mushrooms, toss them up in Butter, moisten them with Fish-broth, and thicken your Ragoo with a good Cullis: When you have dish'd up your Pikes, pour it upon them, and serve them.

To fry Pikes with Anchove-Sauce.

Open your Pikes by the Belly and score them with a Knife: Lay them to marinate in Vinegar, with Salt, Pepper, Cives and Bay-Leaf. Drudge them well with Flower before you fry them, and let your Sauce be Anchoves melted in oil'd Butter; strain it through a Sieve; add the Juice of an Orange, some Capers and white Pepper.

To roast a Pike.

Scale it and score it slightly; lard it with middling Lardons of Eel; season it with Salt, Pepper, Nutmeg, Cives, and savoury Herbs; fasten it to the spit at its whole Length, and keep basting it with Butter, White Wine, Vinegar, and Juice of Lemon; in which, when your Pike is roasted, melt some Anchoves, strain it through a Sieve, with a little Cullis, into a Sauce-pan, toss up some Oysters in it, put in some Capers and white Pepper, so serve your Pike with this Sauce.

Another

Another way to rost a Pike.

Having scal'd and gutted it, make a Farce of the Flesh and Milts of Carps, of the Flesh of Eels, Pikes, Tenches, and some savoury Herbs; shred all these together, with Mushrooms, Truffles, Asparagus-tops, and some Yolks of hard Eggs: Season all this with Salt, Pepper, Cloves, Nutmeg, put in a little White Wine, (in which you have first infus'd a little Onion) to make it hold together, add to it some little Morsels of fresh Butter; then farce the Body of your Pike with it and sew it up: After which spit your Pike, wrap a butter'd Sheet of Paper round it, and baste it with Verjuice and Water: When it is almost roasted, take off the Paper, that the Pike may grow brown, serve it either dry; or with the following Sauce: Take two Anchoves, some Capers, Pepper, Salt, and a little Cullis; heat all this together, pour it in the Dish, and lay your Pike upon it.

To rost a Pike for Flesh-days.

After having scaled and gutted it, blanch it in lukewarm Water; lard it with middling Lardons, lay it down to the Fire, baste it as in the last Receipt, and serve it with the same Sauce. Let your Garnishing be larded Veal-Sweetbreads, and farced Mushrooms.

To dress Pikes à la Sauce-Robert.

After having gutted and scaled them, slit them, and cut them in four Pieces; score them, and lay them to marinate in Vinegar, with Pepper, Salt, Onions, slices of Lemon, Basil, and Bay-
Leafs.

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Leafs. When they have lain an Hour, take them out, lay them on a linen Cloth and wipe them dry; then drudge them with Flower, and fry them. Make your *Sauce-Robert* as follows: Put a piece of Butter into a Sauce-pan, and set it over a Stove; cut some Onions in Dice, fry them till they are brown in your Butter, moisten them with Fish-broth, let them stew in it, and when they are enough, take off all the Fat, and thicken them with a good Cullis: Lay your Pikes into your Sauce, and let them simmer in it over live Embers. When you are ready to serve, lay your Pikes handsomely in a Dish, and before you pour your Sauce upon them, set it again over a Stove, and put in a little Mustard, and a drop of Vinegar, then pour it on your Pikes and serve them hot. Those who have not the convenience of making Cullises, need only make use of a little Flower when the Onion is almost brown, before they moisten it, that the Flower may have a little Time to fry.

Note, The Marinade above-mention'd serves us for all sorts of fresh water Fish, that we fry.

P L A I C E.

To stew Plaice.

After having gutted and wash'd them well, cut off the end of the Tails and Heads; put the Plaice into a Stew-pan with White Wine, some Mushrooms, Truffles, Morils, Parsly, Cives, Thyme, the Milts, and a Morfel of Butter, work'd up with Flower; stir and turn them gently for fear of breaking them. When they are done enough, serve them with a white Sauce, and let your garnishing be as for other Fish.

To

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To fry Plaice, we only drudge them with Flower, fry them brown, and serve them with fry'd Parsly. We likewise broil them on a Grid-iron and serve them with a white Sauce.

To dress Plaice au Court-boüillon, with a Cray-fish Cullis.

The Plaice being gutted, wash'd and well dry'd, lay them in a Stew-pan, season them with Salt, Pepper, Onion, sliced Lemon, Bay-Leaf, Basil, Cives, Parsly, a little White Wine and Vinegar; then set them a doing over a Stove: When they are enough, take them off, and let them stand in the Liquor to take the Relish of it. Make a Sauce with fresh Butter, a couple of Anchoves, two whole Cives, season'd with Salt, Pepper and Nutmeg, put in a pinch of Flower, and a little Vinegar and Water: Turn the Sauce over the Stove, and when it is thicken'd, put in as much Cray-fish Cullis, as will give it the same Colour. Take up your Plaice out of their *Court-boüillon*, and having drain'd them well, lay them in a Dish, pour the Sauce upon them, and serve them for the first Course.

To dress Plaice with Anchoves and Caper-Sauce.

Your Plaice are dress'd as in the last Receipt. Put into a Sauce-pan some fresh Butter, two Anchoves, some Capers, some whole Cives, and season it with Salt, Pepper and Nutmeg; then add a pinch of Flower, and a little Vinegar and Water; keep turning the Sauce over a Stove, and when it is ready, take your Plaice out of the *Court-boüillon*, drain them well, lay them in a Dish and pour your Sauce upon them.

To

To bake Plaice.

Rub a Pastry-pan or a silver Dish with fresh Butter, strew it over with a seasoning of Salt, Pepper, Nutmeg, a little minced Parsly and savoury Herbs, and three or four whole Cives. Cut off the end of the Heads and Tails of your Plaice, lay them in the Dish or Pastry-pan, and pour upon them a Glass of *Champaign* or White Wine: Strew over them some Salt and Pepper, sprinkle them with melted Butter, drudge them well with Bread crumm'd very fine, and set them in the Oven. When they are bak'd, and of a fine brown Colour, take them out; pour some Cullis of Cray-fish, or an Anchove-Sauce into a Dish; have a care not to break your Plaice as you take them out of the Pastry-pan, lay them in the Dish with your Sauce, and serve them warm.

P U D D I N G S.

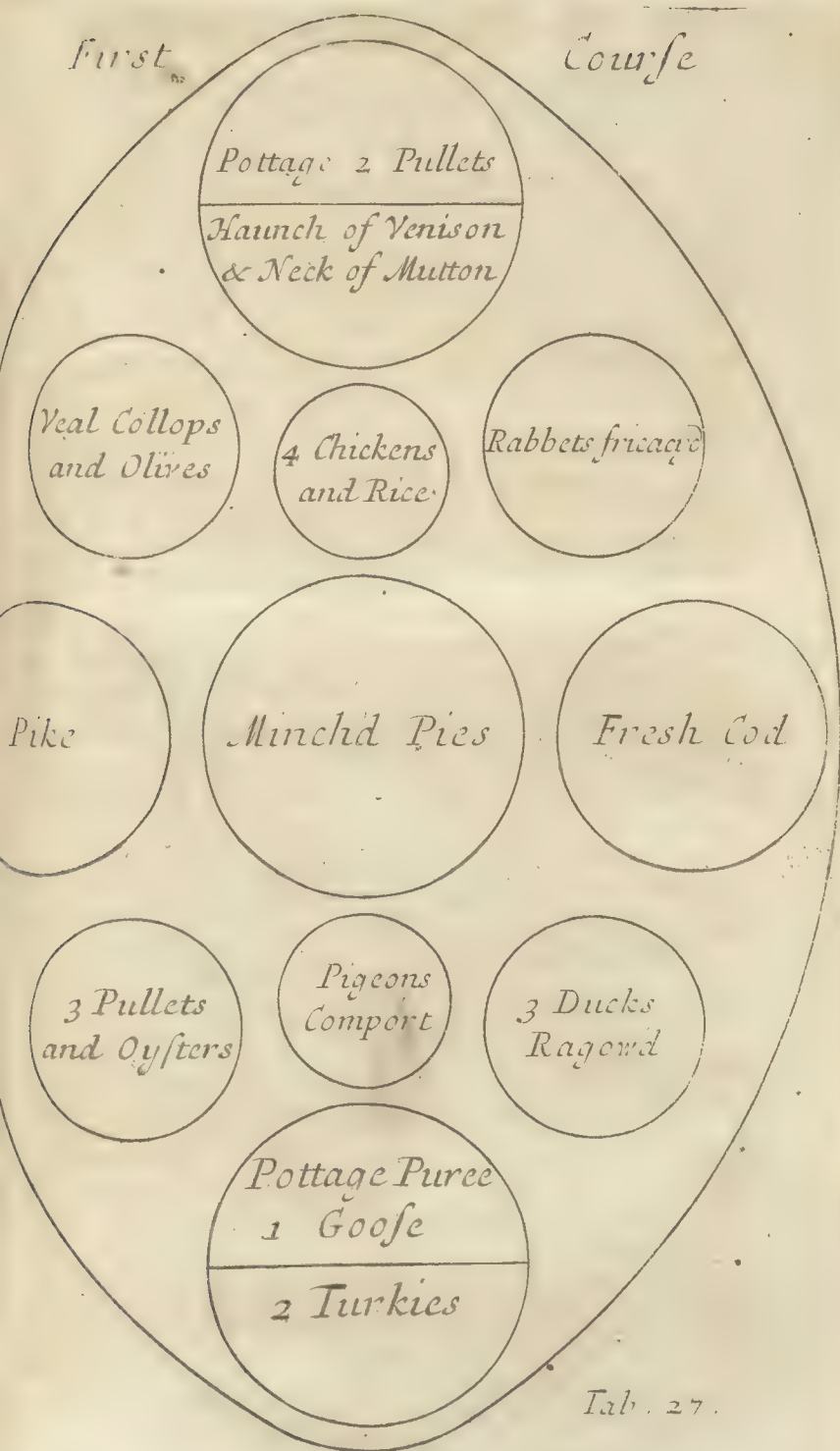
To make Marrow-Puddings in Skins, the English way.

TAKE the Crum of four *French* Rolls, and half a Pound of coarse Bisket; cut the *French* Rolls in slices, and put them in an earthen Pan or Sauce-pan; set over the Fire two Quarts of Milk, make it blood-warm, pour it over your Bread, and cover it close up till it is cold, then rub your Bread and Milk thro' a Cullender with a wooden Ladle. Take a Pound of Marrow and mince it, put to it five Eggs beaten up very fine, and strain'd thro' a Strainer or Cloth, to keep out the Tread; then mix the Marrow, beaten Eggs and Bread all together. Season the whole with Sugar, according to your Discretion, as you do another

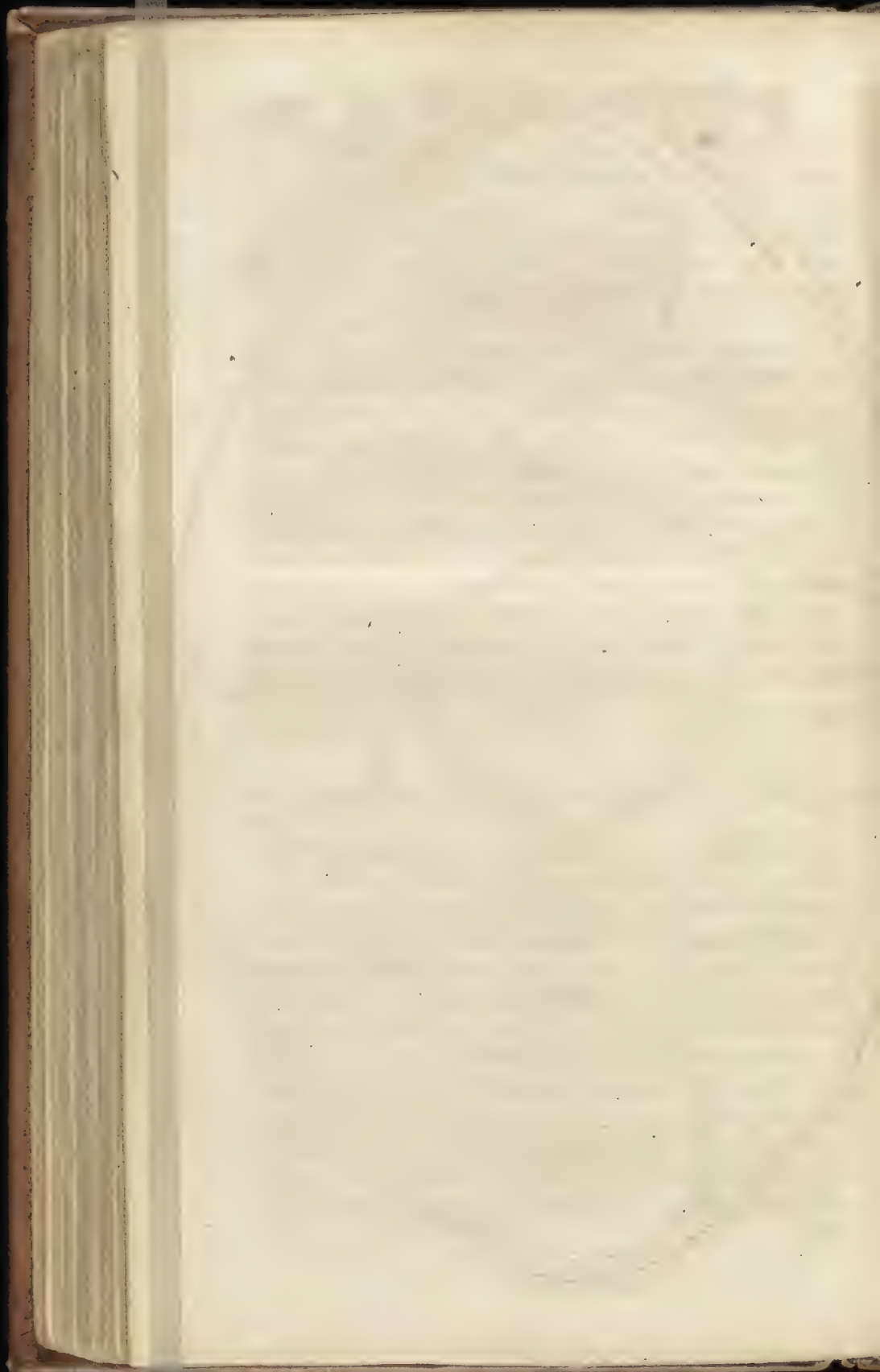
Pud-

First

Course

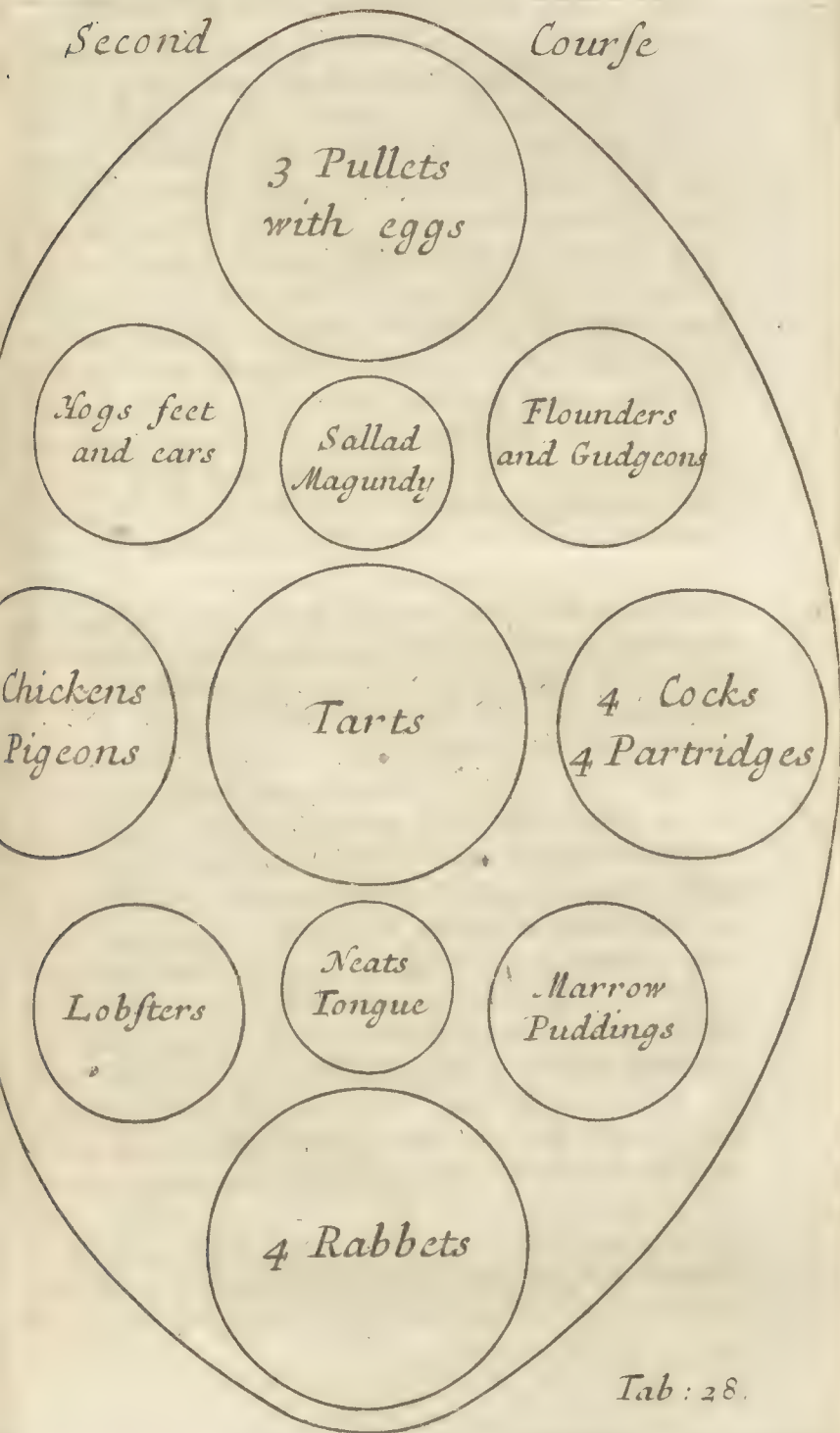


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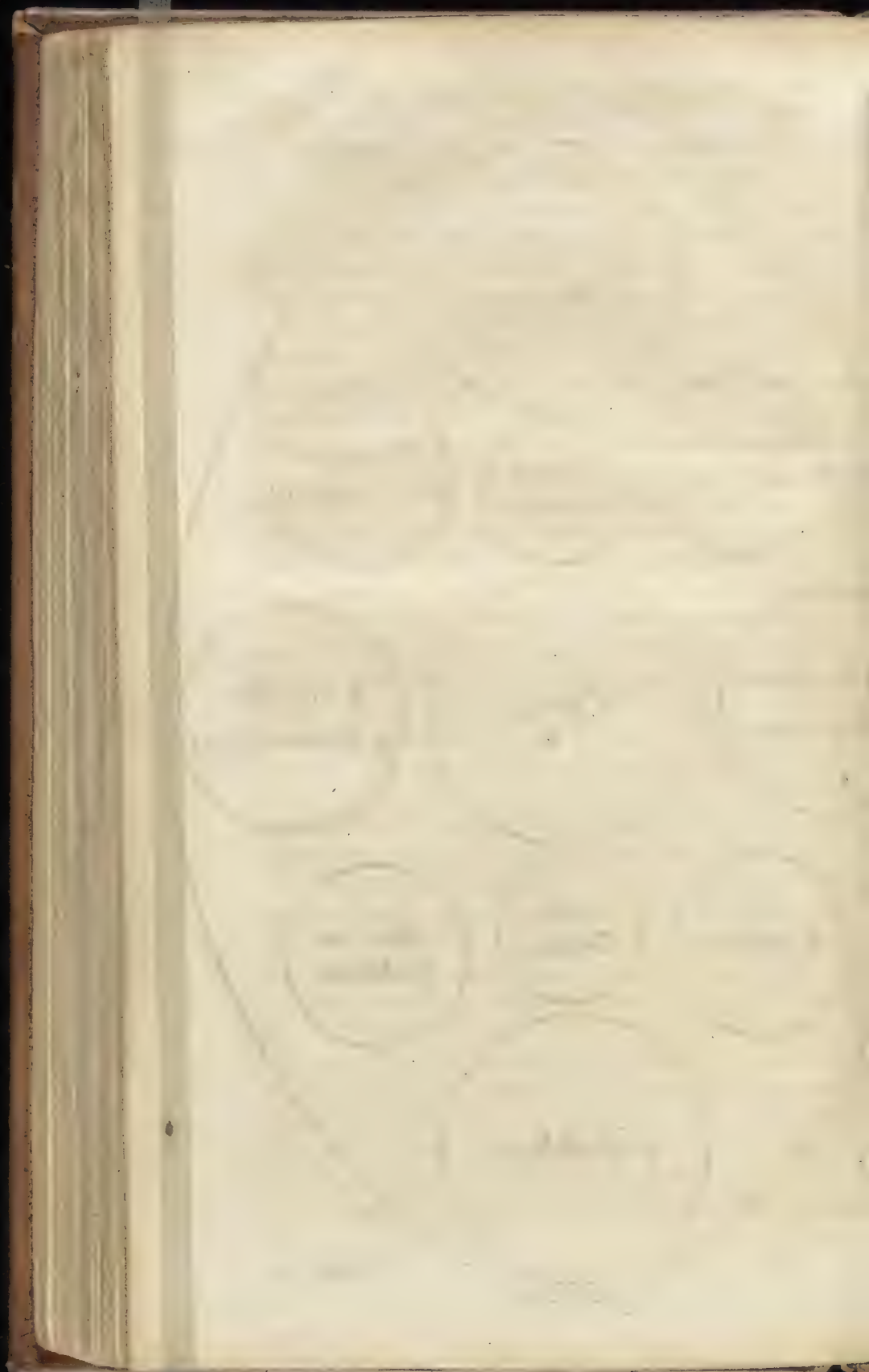


Second

Course



Tab : 28.



Pudding; scrape in half a Nutmeg; add two or three Spoonfuls of Rose-water, a Quarter of a Pound of Almonds, beaten as fine as a Paste in a marble Mortar, and a little Salt; mix all these Ingredients very fine together; then have small Ox-Guts, or Hogs-Guts, very well clean'd, and the Insides turn'd out. Make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts; the Mouth of your Funnel must not be above two Inches deep, because you must thrust your Meat through with your Thumb into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients; tie them in Span-long, the two Ends of that Span-long ty'd together: Then tie in the Middle of the Spans to the Ends, so that you will have two Puddings in each piece. Take care to keep them lank, not filling 'em too full; put them over the Fire in a large brass Dish of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer that the Marrow rise not to one Side; then take them out, lay them on a Cullender till cold, but turn them in the Cooling. In the Winter they will keep a Week or more, but in the Summer not above three or four Days; therefore take care to make your Quantity according to your Discretion or Occasion. About an Hour before you have Occasion for them, place them in a Sauce-pan with a little Butter, put them over the Fire till they fry as yellow as Gold, when one side is yellow turn the other down, or you may put them in the Mouth of an Oven. When you serve, cut them asunder. They are proper for a little Dish or Plate for second Course, or to garnish a boil'd Pudding, or Fricassee of Chickens for the first Course.

To make Blood-Puddings, the English Way.

Take a Quart or Chopin of whole Oatmeal, boil it over the Fire in a Quart of Milk, and let it stand till next Morning to swell; then put to it a Pound and half of Beef-Sewet, shred; season it moderately with Pepper and Salt; take a small Handful of Penny-royal, a small Handful of Parsly, and a little Thyme, wash and mince all these very fine, and put them to your Oatmeal, with three Pints of Hogs or Sheeps Blood, and a Pint of Cream; mix all these Ingredients together, and warm them a little over the Fire, that they may fill the easier into the Guts; tie them up as you did your Marrow-Puddings in the above Receipt, and boil and fry them the same way before you serve them: You may mix half these, and half Marrow-Puddings for a Plate or Dish for second Course.

To make a Neats foot Pudding.

Your Neats Feet being tender boil'd, take them from the Bones, and mince them very small, with half as much Sewet as Feet; mix them together, with Sugar, Cinnamon, and Salt, a Quarter of a Pound of Citron and Orange-peel, minc'd very fine; then break six or eight Eggs, Yolks and Whites; take two Handfuls of grated Bread, and as many Currans as you think convenient. Mix all these together, butter the Bag, tie it up, and boil it two Hours. Then serve it with a sweet Sauce.

To make a Bread-Pudding.

Take a Quart of Cream, set it over the Fire to boil; put into it a Blade or two of Mace, eight Cloves, a bit of Cinnamon, with a little Nutmeg, Salt and Sugar; when it has boil'd, have ready the Crufts of two *French Rolls* cut in slices, and put into it, and let it stand till it is cold; then drain all the Cream that the Bread has not soak'd, and rub it thro' your Cullender, put in six Eggs, taking out two Whites; then stir it all together well, butter your Dish, and put it in, tying it over with a Cloth and Pack-thread. Little more than an Hour will boil it. So serve it with drawn Butter.

To make a Rice-Pudding.

Blanch the Rice in Water, then boil it in Milk, Sugar, Cinnamon, and Salt, till it is very thick; let it stand till it be cold, and add to it Eggs according to the Rice; but if it be to bake, half of the Whites will do; put in some Currans and Raisins, and a little melted Butter. Be sure if you bake or boil it, forget not Sewet, or dic'd Marrow.

To make a Carot-Pudding.

Make it as you do another Pudding, only instead of Sewet, put grated Carots; and either bake it or boil it.

To make an Orange-Pudding.

Take the Peel of six Oranges, peel'd very fine from the White, boil them very tender, shifting the Water once or twice; when they are boil'd tender, beat them in a Mortar very fine; then take a Quarter of a Pound of *Naples-Bisket*, boil them up in some Cream, and rub it thro' your Cullender; then put your Peel to it, with the Yolks of six Eggs, and four Whites. Season it with Nutmeg, Salt and Sugar: If there be any wanting, put in some Marrow, minc'd very fine. So sheet a Pan, and bake it.

To make a Pudding-Cake.

Take a Pound of Sewet minc'd very fine, and as much Flower, four Eggs, and a piece of Butter; mix these well together; season it with Nutmeg, Sugar, Cinnamon, a little Rose-water and Salt. Work it into a Paste with Cream; and make it up like a Cake. So butter your Dish, and bake it.

To make Turkey or Capon-Puddings.

Take a roasted Turkey, or Capon, or both; according to the Quantity of Puddings you would make. Cut out the Breasts, and mince them very small; then cut some Hogs Fat very thin, and put all this into a Sauce-pan, with two Onions roasted, and then pounded in a Mortar; a little savoury Herbs, and some shred Parsly; season all this with the usual Spices, and add to it the Whites of two or three Eggs, beaten. Next take a Quart of Milk, and having beaten up in it the
Yolks

Yolks of a dozen Eggs, set it over a Stove, and boil it to a Cream, taking care that it do not curdle; then mix the whole together, and warm it over the Fire. So put it into Guts in the same Manner, as is directed in the Receipt for Marrow-Puddings, p. 190. Then blanch them off in Water and Milk with some sliced Onion amongst it. When you would serve them, lay a Sheet of Paper, rubb'd over with Hogs Lard or other Grease, upon a Gridiron, and the Puddings upon the Paper; so broil them over a slack Fire, for fear they should break. Serve them hot in Plates or little Dishes.

To make Puddings of Fowls Livers.

Mince very small a Quarter of a Pound of Hogs Fat, one Pound of Fowls Livers, and one Pound of the Flesh of Capon: Season all this with savoury Herbs, Gives, Salt, Pepper, grated Nutmeg, pounded Cloves and Cinnamon: Add to it the Yolks of six raw Eggs and a Quart of Cream, or rather more, as you see occasion. Put it into Guts as in the Receipt for Marrow-Puddings; then boil your Liver-Puddings in Milk with some Salt and sliced Lemon. Broil them as in the last Receipt, and serve them with Juice of Orange.

To make Calfs Liver-Puddings.

Mince a Calf's Liver and pound it in a Mortar, together with a third Part as much of Hogs Fat as Liver; some of which cut also in small Dice. Season these Ingredients as in the last Receipt, and put them into Guts in the Manner above directed. Then boil your Puddings in White Wine,

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with Salt and Bay-Leafs, over a flack Fire; let them cool in the Liquor in which they are boil'd, and when you would use them, broil and serve them as in the last Receipt.

Note, That instead of Hogs Guts, we often use those of Sheep, Calves, or Lambs.

P U L L E T S.

To dress Pullets in Bladders, with Oysters.

TAKE as many Pullets as will serve for your Dish, raise up the Skin of them for your Ingredients you farce them with: Then take some Chesnuts, a Quart of Oysters, some hard Eggs and Marrow; season all this well and mix it together, then put it between the Skin and Flesh of your Fowls, and some in the Bellies. Take some Bladders, clean them very well, put your Pullets in them, and then tie them up. You may take out the Flesh of the Breasts of the Pullets, and make a forced Meat of it; and farce them with it again. For Sauce to pour over them, make a Fricassee of Oysters, garnish'd with Petty-Patties and hash'd Pullet: Bind your Ingredients with raw Yolks of Eggs and some grated Bread. The Pullets in Bladders will take two hours and a half boiling.

Pullets farced and roasted.

Take the Breast of a roasted Pullet, some Veal-Sweetbreads, a bit of the Lean of a Ham, a little fat Bacon, a Piece of a Fillet of Veal blanch'd, some Mushrooms, a little Parsly and Cives; season all these Ingredients with Salt, Pepper, savoury Herbs, and Spices, and hash them all well

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together ; when you have done this, take the Yolks of two raw Eggs, as big as an Egg of the Crum of Bread, soak'd in Cream, add them to your other Ingredients, and pound all together in a Mortar : Then stuff the Bodies of your Pullets with this Farce, and tie them at both Ends to keep it in ; then parboil them, wrap them up in Bards of Bacon, and lay them down to rost at a slack Fire. Mean while make a hash'd Sauce in the following manner. Put in a Sauce-pan a little melted Bacon, some Cives, Parsly, Mushrooms and Truffles, all hash'd ; tosse up all together a moment over a Stove, moisten it with Veal-Gravy, and let it simmer over a gentle Fire. When it is done enough, take off all the Fat, and bind it with a Cullis of Veal and Bacon, and some Essence of Ham. When your Pullets are roasted, take them up, untie them and take off the Bards of Bacon ; lay them in a Dish, pour your Ragoo upon them, and serve them for first Course.

Farced Pullets with Cream.

Your Pullets being pick'd and drawn, parboil them, bard them and rost them. When they are roasted, cut the Flesh off the Breasts, and take out the Breast-bone ; then take a Piece of a boil'd Ham, a little blanch'd Bacon, a little Beef-Sewet, some Parsly, Cives, and Mushrooms ; season all this with Salt, Pepper, savoury Herbs, and Spices ; then hash it all together with the Breasts of the Pullets, and having added to it the Yolks of four raw Eggs, and the Crum of a French Roll, boil'd in Cream, pound the whole together in a Mortar : When it is well pounded, lay the Farce in the Breasts of your Pullets ; beat

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an Egg, and with a Knife dipt in it, smooth over the Farce on the Pullets, drudge them well with Bread crumm'd very fine; lay them in a Silver Dish or Pasty-pan, and bake them in an Oven or under a Baking-cover; when they are bak'd and well brown'd, lay them in a Dish, and serve them for the first Course.

To dress Pullets à la Sainte-Menchout.

Truss the Legs in the Body, slit them along the Back, spread them open on a Table, beat them and take out the Thigh-bones. Take a Pound and a half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets; cover it, and set it over a Stove; when it begins to cleave to the Stew-pan, put in a little Flower, and keep moving your Pan over the Fire to brown it, moisten it with as much Broth as is necessary to stew the Pullets: Season it with Salt, Pepper, savoury Herbs and Spices, some shred Parsly, a Bunch of Herbs, and some Onions; lard your Pullets with large Lardons well season'd, place them in the Stew-pan, lay some Bards of Bacon on the Pullets, cover the Stew-pan, and set them over a slack Fire. When they are about half done, uncover the Stew-pan, put in half a Pint of Milk and a little Cream; then cover your Pan again, and continue to stew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor. When they are cold, take them out, rub them over with the Fat of the Liquor in which they were stew'd, drudge them well with Bread crumm'd very fine, place them in a Pasty-pan or a Silver Dish, and brown them in an Oven or under a Baking-cover; when they are
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come to a fine Colour, lay them in a Dish, pour on them some Effence of Ham, and serve them for first Course.

You may broil them brown on a Gridiron over a little Fire, instead of setting them into the Oven, or else,

You may fry them; but in this Case, before you drudge them, you must dip them in beaten Eggs, then drudge them with Bread as above, and fry them in Hogs-Lard till they are brown, then take them up and set them a draining. Fold a Napkin in the Dish in which you intend to serve them, lay them handsomely upon it with fry'd Parsly, and serve them for the first Course.

To dress Pullets à la Tartare.

Truss a Couple of Pullets as for boiling; slit them along the Back, spread them open upon a Dresser and beat them. Put in a Stew-pan of the Size of the Pullets, some Parsly, Cives, and savoury Herbs, shred very small and season'd with Salt and Pepper: Lay the Pullets into the Stew-pan with the Breasts downwards; put some of the above Seasoning upon them, then pour in some melted Bacon, stir them about, and let them lie in this Mixture two Hours, to give them the Taste of it: Then set the Stew-pan over the Fire, to melt the Bacon again, and keep moving the Pullets in it for half a quarter of an Hour; after which take them out, drudge them well with Bread crumm'd very fine, and lay them to broil on a Gridiron over a slack Fire, till they are grown brown: Prepare a hash'd Sauce, lay it in the Bottom of a Dish, and the Pullets upon it. You may serve them likewise with a Ramolade, which see in Letter R.

To roast Pullets with Cray-fish.

Thrust your Fingers between the Skin and Flesh, and pull out the Breasts, of which make a Farce with some Ham of Bacon and Beef-Sewer, shred Cives and Parsly, savoury Herbs and Spices, the whole season'd with Salt and Pepper; add to it likewise the Yolks of three raw Eggs, and the Crum of a *French Roll* soak'd in Cream; mince all this well together and pound it in a Mortar: Then farce the Pullets with it, leaving a Hole in the middle, in which put some ragoo'd Cray-fish, and close it with some of the Farce; sew up the two Ends of your Pullets, and parboil them: Then having wrapp'd them up in Slices of Ham and Bards of Bacon, and put a Paper over them, bind them about with Pack-thread, run a Skewer through their Legs, fasten them to the Spit, and lay them down to roast at a gentle Fire: When they are roasted, take off the Bards, lay them in a Dish, pour on them a Ragoo of Cray-fish, and serve them for the first Course.

To dress Pullets with Oysters.

Farce them in the same manner as when you dress them with Cray-fish; only that in lieu of the Cray-fish, you use Oysters; roast them likewise as before in the last Receipt. Mean-while make a Ragoo of Oysters as follows. Open them into a Sauce-pan, and give them two or three Turns over a Stove; then set them off the Fire, take them one by one out of the Sauce-pan, clean them well, and lay them on a Plate. Toss up some Mushrooms or Truffles in a Sauce-pan with a little melted Bacon, moisten them with Veal-Gravy, season them with Pepper and Salt,
and

and set them to simmer over a gentle Fire: When they are enough, take off all the Fat, bind your Ragoo with a Cullis of Veal and Ham; and put in your Oisters; keep it warm on hot Embers, but let it not boil because of the Oisters. When your Pullets are roasted, take off the Bards, lay them in a Dish, pour your Ragoo upon them: so serve them for the first Course.

Another way to dress Pullets with Oisters.

Take a couple of Pullets, and loosen the Skin of the Breasts from the Flesh, scrape some fat Bacon with a Knife; put to it some Parsly, one Mushroom, and a very little Cives, all shred very small, and season'd with Pepper and Salt: Mix it all well together, and put it between the Skin and Flesh of the Pullets; make two Holes with the Point of a Knife in the End of the Skin, and thrust the Pinions through them; then parboil your Pullets, bard them and roast them: When they are roasted, take off the Bards, and having prepared a Ragoo of Oisters as in the above Receipt, pour it upon them and serve them.

We sometimes likewise put a Ragoo of Oisters, prepar'd as above, into the Bellies of the Pullets, then wrap them up in thin slices of Veal, over which we put Bards of Bacon; so roast and serve them as before.

Note, Turkeys, Capons and Chickens are dress'd with Oisters in the same several Manners.

To dress a Pullet with farced Olives.

Thrust your Finger between the Flesh and the Skin, pull out the Flesh of the Breast, and take out the Breast-bone. Make a Farce of the Flesh
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in the following manner: Lay it on a Dreſſer with blanch'd Bacon, a little Beef-Sewet, ſome ſhred Parſly, Cives and Muſhrooms, the Crum of a *French Roll*, ſoak'd in Cream, and the Yolks of two raw Eggs; ſeaſon all this with the uſual Seaſonings, Pepper, Salt, Herbs and Spices; ſhred it all well together, and pound it in a Mortar; then farce the Pullet with this Farce, put in the Body of it a Ragoo of what you judge proper; and tie it up at the Neck and Rump. Garniſh the Bottom of a Stew-pan with Slices of Bacon of the Size of your Pullet, and with Slices of Veal or Beef well beaten, and ſeaſon'd with Salt, Pepper, Herbs, Spices, Carots and Onions; lay in your Pullet, the Breſt down-wards; ſeaſon and cover it above as beneath: Cover the Stew-pan, and ſet it a ſtewing with Fire over and under it. Mean while take three or four dozen of large Olives, ſlip out the Stones at the Stalk-end, taking care to break the Skin as little as poſſible. Put ſome of the Farce above-mention'd into each Olive, and cloſe up the Skin upon it. When you have farced the Olives, make ſome Water boil in a Sauce-pan, put in the Olives and give them one Boil, then immediately take them out of the Water, put them into a Sauce-pan with ſome Eſſence of Ham, and ſet them to ſimmer over a gentle Fire. When your Pullet is ſtew'd, take it up, untie the Neck and Rump, lay it in a Diſh, pour the Ragoo of Olives upon it, and ſerve it for the firſt Courſe.

We dreſs in the ſame manner Capons, Chickens, Partridges, Ducks, Teals, Wood-Pigeons, Wood-cocks and Quails.

To roast a Pullet with farced Olives.

Observe the same Directions for making your Farce, and for farcing the Pullet or Fowls, and the Olives, as in the above Receipt; but instead of stewing them as is there directed, cover them with Bards of Bacon, wrap them up in Paper, spit them and lay them down to the Fire. When they are roasted, dish them up, pour your Ragoo of farced Olives upon them, and serve them likewise for the first Course.

To dress Pullets with Truffles.

Having loosen'd the Skin of the Breasts, scrape as big as your Fist, of Bacon; take a Couple of raw Truffles, wash them very clean, shred them together with Parsly, Cives, and a very little Basil; lay it on the scrap'd Bacon, season the whole with Salt and Pepper, mix it well together, and put it in between the Flesh and Skin of your Pullets; make two Holes with the point of a Knife in the End of the Skin next the Neck, and thrust in the Pinions. Then parboil your Pullets; bard them, put some Paper over the Bards, bind them about with Packthread and roast them at a gentle Fire. Peel some raw Truffles; wash them well, cut them in Slices, put them into a Sauce-pan with some Veal-Gravy, season'd with Pepper and Salt, set them to stew over a slack Fire, and when they are enough, bind the Ragoo with a Cullis of Veal and Ham. Your Pullets being roasted and dish'd up, the Bards first taken off, pour the Ragoo upon them, and serve them for the first Course.

Note,

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Note, That we dress Pullets with Morils or with Mushrooms in the same manner.

To dress Pullets with savoury Herbs.

Having prepared your Pullets as in the foregoing Receipt, scrape some fat Bacon, put to it some lean Ham minced very small, together with a little shred Parsly, Basil, and Cives; season the whole with Pepper and Salt, and mix it well together; then thrust it between the Skin and Flesh of your Pullets; and having truss'd the Pinions through the Skin of the Necks of them, bard and roast them as in the last Receipt; and serve them with some Essence of Ham only.

To dress Pullets with Slices of Ham.

Farce and roast your Pullets exactly as in the last Receipt. Cut some Ham or Bacon in Slices of the Size you think fit; and having beat them, lay them in the Bottom of a Stew-pan, and cover it close; then set it over a gentle Fire; and when the Slices of Ham begin to stick, moisten them with Veal-Gravy without Salt, and let them simmer in it. When they are enough, take off the Fat, and pour on them a Cullis of Veal and Ham. When your Pullets are roasted and laid in a Dish, garnish them with the Slices of Ham, pour the Gravy of the Ragoo upon them; and serve them for the first Course.

Another way of dressing Pullets with Slices of Ham.

Having truss'd your Pullets, cut some Slices of a Ham, for each Pullet one; beat them a little, and season them with shred Cives and Parsly.

First

Course



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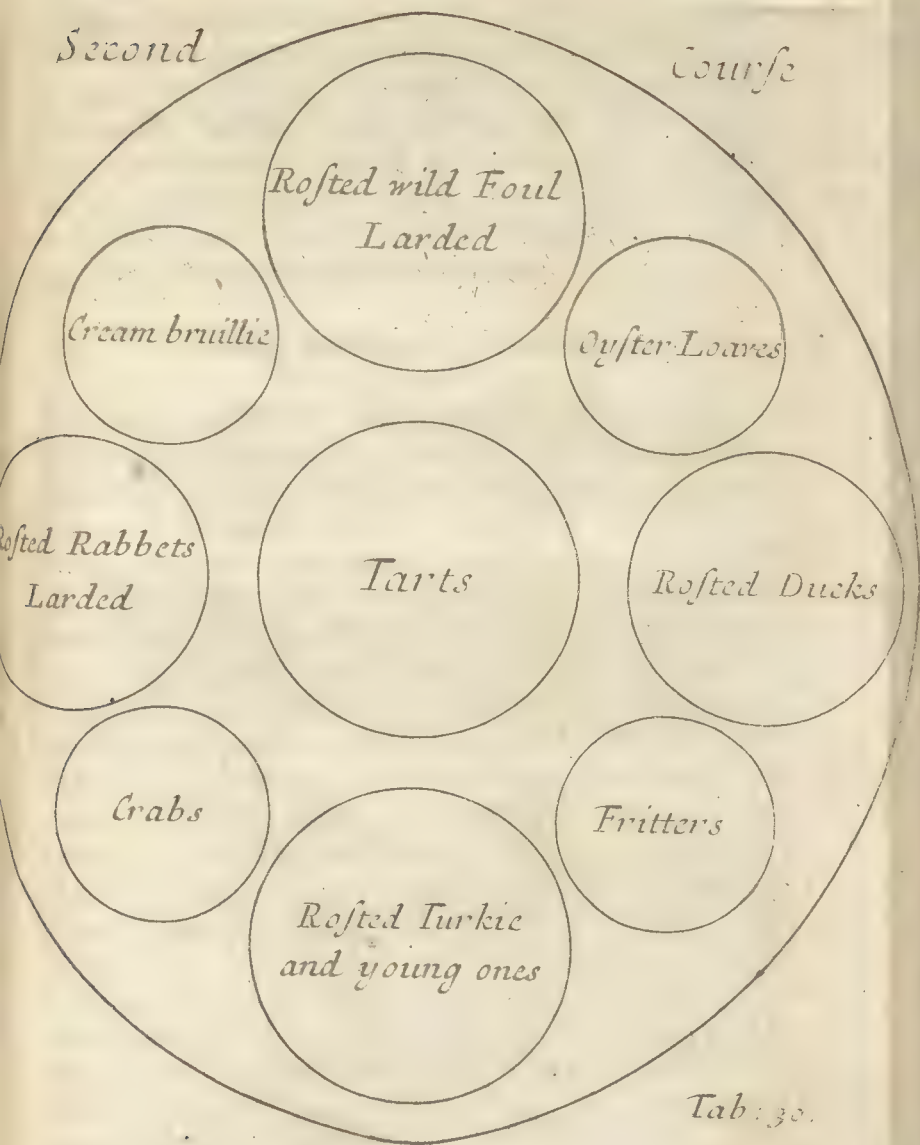
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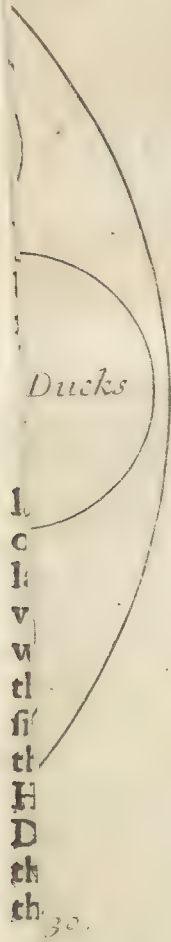
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Tab: 30.

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Parsly. Loosen the Skin of the Pullets Breasts with your Finger, and slide in a Slice of Ham, between the Skin and Flesh : Then blanch your Pullets by laying them before the Fire, wrap them up in Bards of Bacon and roast them. When they are roasted and the Bards taken off, lay them in a Dish, pour on them some Essence of Ham, and serve them for the first Course.

To dress Pullets with Cucumbers.

Take a couple of Pullets, raise up the Skin of the Breast, take out the Flesh and the Breast-bone. Take some Ham or Bacon, fat and lean, and a piece of a Fillet of Veal blanch'd, some Mushrooms, a little Parsly and Cives, the Yolks of four raw Eggs, and the Crum of a *French Roll*, soak'd in Cream ; season all this with Pepper, Salt, a little Spice and savoury Herbs, hash it all together, and pound it in a Mortar : Then farce your Pullets with it, but keep some of the Farce : Wrap up your Pullets as in the foregoing Receipts, tie them at the Neck and Rump, run a Skewer through the Legs of them, fasten them to the Spit and roast them, Peel four Cucumbers, and with a piece of Wood take out the Seeds ; then fill them with the Remainder of the Farce, stop them with Flower, and blanch them in boiling Water ; then take them out and drain them ; lay them into a Stew-pan, put to them some fat Veal-Gravy, and set them to simmer over a gentle Fire. Then put into a Sauce-pan half a Ladleful of Cullis of Veal and Ham, with the same Quantity of Essence of Ham ; into which put your Cucumbers, having first taken them up and drain'd them, and let them simmer in it : Then take up your Pullets, pull off the Bards, lay them in a Dish, and the Cucumbers

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bers round them; pour the Cullis and Essence upon them and serve them.

To dress Pullets with Onions.

Raise the Skin of the Breasts, and put in some scraped Bacon and savoury Herbs, tie up the Necks and Rumps, parboil, bard, and roast them. Boil two or three dozen of small round Onions, strip off the outmost Skins, put them into a Saucepan with some Essence of Ham, and let them simmer in it. Then having dish'd up your Pullets, lay the Onions in a Ring round them, pour on them some Essence of Ham, and serve them.

Pullets à la Braise

Are dress'd in the same manner as Capons *à la Braise*, which see in Letter C.

Note, We dress either Turkeys, Capons or Chickens, all the several Ways that we dress Pullets.

P U P T O N S.

To make a Pupton of Pigeons, See Article Pigeons, p. 171.

To make a Pupton in Blood.

TAKE two Hares and one Rabbet; bone them and lay the Flesh on a Table, with a piece of a Gammon of Bacon, some Mushrooms, two raw Truffles, some Parsly, Cives and a little Basil; season this with Pepper, and all sorts of Spices, and but a little Salt because of your Bacon; shred it all well together, and put to it the Yolks of four raw Eggs. Kill some young Pigeons and
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save the Blood, into which put a little Lemon to keep it from turning : Pull the Pigeons without scalding them, draw and truss them handsomely ; blanch them before the Fire, and put them into a Sauce-pan with melted Bacon, some Veal-Sweet-breads and Cocks-combs, Mushrooms and Truffles cut in Slices, a Bunch of savoury Herbs, and an Onion stuck with half a dozen Cloves, season the whole with Salt and Pepper, and toss it up together over a Stove ; then moisten it with Gravy, stew it over a gentle Fire ; when it is stewed, take off the Fat, put in some Cullis of Veal and Ham, beat up the Yolks of two Eggs in the Pigeons Blood, and pour it into your Ragoo, taking care not to let it boil for fear it should curdle : then take it off the Fire, and set your Ragoo a cooling. Take some Bacon well blanch'd, and cut it into Lardons, such as you lard Pullers with ; then cut them again longways till each of them be no bigger than the Head of a large Pin ; cut as much Bacon in this manner, as amounts to two Thirds of your hash'd Hare ; mix it all together, and knead it up as a Paste. Then place some Slices of Bacon in the Bottom and round the Sides of a large Sauce-pan ; lay over them some of your forced Hare about an Inch thick ; place your Ragoo of Pigeons in Blood in the Middle, cover it with the same forced Meat ; turn down over it the Slices of Bacon that garnish the Sides of your Saucepan, and bake it in an Oven, or Baking-cover with Fire over and under it. When it is bak'd take the Fat clean off, and turn it upside-down into the Dish in which you intend to serve it : Make a Hole in the middle of it as big as a Crown-Piece, and fill it with some Essence of Ham. Make a Ragoo of some Slices of a Ham, as is directed in the Receipt

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ceipt for dressing a Pullet with Slices of a Ham, p. 204. Garnish your Pupton round with the Slices, and pour the Gravy of your Ragoo upon it; so serve it hot for the first Course.

You may likewise serve this Pupton in Blood, with Snipes or Woodcocks instead of the Pigeons, or with all sorts of Ragoos of black Flesh, varying it as to that Particular as much as you please.

To make a meagre Pupton.

Scale, skin, and bone two or three Carps, lay the Flesh on a Table, with the Flesh of an Eel, some minc'd Mushrooms, Parsly, and Cives, season'd with Salt, Pepper, a little Basil, and a little Nutmeg: Shred all this well together: Pound a dozen Coriander-Seeds, and three or four Cloves, and when they are well pounded, put the minc'd Fish into the Mortar, together with a convenient Quantity of Butter, and pound it all together. Set to simmer over the Stove in Milk or Cream, as big as your Fist of the Crum of Bread; beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Stove, and set it a cooling; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together: Make a Ragoo as follows: Take some Milts of Carps, and blanch them over a Stove in Water; when they begin to boil, take them out and put them into cold Water: Toss up in a Sauce-pan with Butter, some small Mushrooms, some Truffles and Morils cut in Slices; moisten them with good Fish-broth, season the whole with Salt and Pepper, put in a Bunch of Herbs, and set it to simmer over a slack Fire; when

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when it is half done, put in the Milts of the Carps, some Tails of Cray-fish, blanch'd Asparagus-tops when in Season, and Artichoke-bottoms: When all this is enough done, take off all the Fat, and bind it with a Cullis of Cray-fish, [See how to make it in Letter C. p. 62.] and set it a cooling. Rub a Sauce-pan with fresh Butter; spread some of the Farce over it an Inch thick or better; beat up an Egg, and rub it over with it to make the Farce lie the smoother; place the Ragoo of Milts in the Bottom, and cover the Pupton with the same Farce; rub it over with beaten Egg, and bake it in an Oven, or Baking-cover with Fire over and under it; when it is bak'd, turn it upside-down into the Dish in which you intend to serve it, take off the Paper, make a Hole of the Size of a Crown-piece in the middle of it, pour in some Cullis of Cray-fish, and serve it hot for a Dish of the first Course.

To make a Pupton of Salmon.

Take the Flesh of a Salmon and make a Farce of it, as is directed for that of Carps in the foregoing Receipt. Make a Ragoo of Slices of Salmon as follows. Take first some small Mushrooms and peel them, cut a Slice or two of Salmon; rub it with melted Butter and broil it: Put a piece of Butter into a Sauce-pan, and set it over a Stove; when it is melted put in a little Flower and brown it; then put in your Mushrooms, and give them two or three Turns over the Stove, moisten them with Fish-broth, and season them with Pepper, Salt, and a Bunch of Herbs: When the Salmon is broil'd, take off the Skin, and cut the Fish in long little Slices; put them into the Sauce-pan to the Mushrooms, with some Tails of Cray-

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fish and Asparagus-tops blanch'd; so keep it simmering over a little Fire; when it is enough, take off the Fat from your Ragoo, and bind it with a Cullis of Cray-fish; then take it off the Fire, and set it a cooling. For the rest, observe exactly the very same Directions as are given in the precedent Receipt.

A Pupton of Trouts is made in the same Manner.

We likewise make Puptons of almost all sorts of Fish, as Soles, Perches, Eels, Turbots, Barbels and others, all which we slice as in the above Receipt; the same Farce serves for all, that is to say, it is made in the same manner, tho' of different Fish; the only Distinction is the different Ragoos we put into the Puptons, and which always bear the Name of the Fish of which we make the Ragoo; for the Pupton is constantly made in the same Manner.

Q.

QUAILS.

To dress Quails à la Braise.

FARCE the Bellies of your Quails with a good Farce, made of the Breast of a Capon, Beef-Marrow, and the Yolks of raw Eggs, season'd with Salt, Pepper, and a little Nutmeg. Stew them in a Stew-pan, having first garnish'd the Bottom of it with slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a piece of raw Ham, minc'd and season'd with Salt, Pepper, and a Bunch of savoury Herbs:
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Lay over them in like manner some beaten Slices of Beef and Bacon : Cover your Stew-pan very close and put Fire over and under it. While this is thus stewing, make a Ragoo of Veal or Lamb-Sweetbreads tofs'd up in Butter with Mushrooms, Truffles and Cocks-combs; put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream : When you would serve them with a Brown, moisten the Ragoo with Gravy, and thicken it with a good Cullis of a Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Dish, pour your Ragoo upon them, and serve them for the first Course.

To make a Fricassee of Quails.

Tofs them up in a Sauce-pan with a little melted Bacon, some Mushrooms, Morils and Truffles, with a Slice of Ham well beaten : Let your Seasoning be Salt, Pepper, Cloves and a Bunch of savoury Herbs. If you have no Cullis, you may put in a little Flower, give it two or three Turns over the Stove, moisten it with good Gravy, and add a Glass of *Champaign* Wine, and set it to simmer over a slack Fire : When they are almost done, thicken the Ragoo with a good Cullis; but if you have none, then let your Thickening be two or three Eggs beaten up in a little Gravy or Verjuice; so serve them.

Another way to dress Quails.

Slit your Quails along the Back : Make a Farce with scraped Bacon, a little of the Lean of a Ham, one Truffle, some Fowls Livers, and the
P 2 Yolk

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Yolk of a raw Egg ; the whole minced and pounded together, and season'd with Salt, Pepper, Nutmeg and savoury Herbs : Farce your Quails with it, then garnish the Bottom of a Stew-pan with slices of Bacon and some of Veal over them ; then lay in your Quails, the Breasts downwards ; cover them with slices of Veal and Ham, both season'd, as well those under them as those upon them, with Salt, Pepper, savoury Herbs and Spices. Lay a Plate over the Meat, so as that it may touch it, and a Napkin all round the Plate ; then cover the Stew-pan with its own Cover : Set it over a gentle Fire, and stew it very softly two Hours : The Moment before you serve, open the Stew-pan ; take out the slices of Veal and Bacon, and set your Quails over a Stove to brown them ; when they are fine and brown, and the Liquor sticks to the Stew-pan, take them up, lay them in the Dish in which you intend to serve them ; take out all the Fat that remains in the Stew-pan ; moisten that which sticks to it with half Broth half Gravy, to loosen it, strew in a little pounded Pepper, squeeze in the Juice of a Lemon, strain the whole through a Sieve upon the Quails ; so serve them.

Note, That Pigeons, Chickens and Partridges, are dress'd in the same manner.

To make a Pupton of Quails.

Take, according to the Quantity you would make, some Veal, Beef-Sewet, and Bacon, with a little Parsly and Cives, a little of the Lean of a Ham, and a few Mushrooms ; season this with Salt, Pepper, Cloves, Nutmeg, savoury Herbs, and a dozen Coriander-seeds pounded ; add to this the Crum of a *French Roll* soak'd in Cream,
and

and the Yolks of four or five raw Eggs ; hash the whole together and pound it in a Mortar. Garnish the Bottom and Sides of a large Sauce-pan with slices of Bacon, and then with some of the Farce ; rubbing your Hand with beaten Egg to make the Farce lie the more smooth and even : Then having made a Ragoo of Quails as directed above, lay them into the Sauce-pan, cover them with the same Farce, for fear the Sauce of the Ragoo should get out, and rub the Farce over with beaten Egg ; lay over all some Bards of Bacon ; then set it to bake with Fire over and under it. When it is enough done, turn it upside-down into the Dish in which you intend to serve it ; make a Hole in the Top of it of the Size of a Crown-piece, pour in some Cullis or other ; so serve it for the first Course, either with Garnishing or without.

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R A B B E T S.

To make Rabbit-Surprize.

ROST off two or three half-grown Rabbits, according to the bigness of your Dish ; cut off the Heads, close by the Shoulders, and the first Joints of the Hind-Legs ; then take out all the lean Meat from the Back-Bones, and cut it, and toss it up as you are directed for Pullet or Chicken-Surprize, which see in Letter C. p. 41. Then take the like Quantity of forc'd Meat and toss it up likewise, and place it all round each of the Rabbits, leaving a long Trough in the Back open, that you think will hold the Meat you cut out,

P 3

with

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with the Sauce ; then cover it with the same forc'd Meat, smooth'd as well as you can with your Hand and a raw Egg, square at both Ends, throw on them a little grated Bread ; then butter a Mazarine or Patty-pan, and take them from your Dreffer, where you form'd them, and place them on it. Bake them three quartets of an Hour before you serve them ; till they are of a brown Colour. Let your Sauce be Butter, Gravy and Lemon, and your Garnishing sliced Orange and fry'd Parsly. So serve it for the first Course.

To dress Rabbits à la Saingaraz.

Lard the Rabbits and roast them : Then take some slices of a Gammon of Bacon, beat them well, toss them up with a little melted Bacon and Flower, put to them a Bunch of Herbs and some good Gravy without any Salt in it ; let all this stew together, put to it a little Vinegar, and bind the Sauce with a good Cullis, cut the Rabbits in Quarters, lay them in a Dish, take the Fat off your slices of Bacon, lay them on the Rabbits, and pour the Sauce upon them ; so serve it.

We also dress Pullers, Chickens and Pigeons *à la Saingaraz*, only we cut them not in Quarters, but serve them whole.

To bake Rabbits in a Pan.

Cut them in Quarters and keep the Livers. Lard the Pieces of Rabbit with large Lardons well season'd and with the Lean of a Ham of Bacon. Garnish the Bottom of a Pan with Bards of Bacon, and slices of Veal, season'd with Salt, Pepper, Herbs and Spices, sliced Onions, Carots and Parsnips, Cives and Parsly. Place the Quarters
ters

ters of the Rabbits in it, season and cover them in like manner as under them; put them into an Oven, or bake them in a Baking-Cover with Fire over and under it. Make a Cullis with a piece of Veal and Bacon, cut them in slices; beat them, lay them in the Bottom of a Sauce-pan, put to them an Onion, Carot and Parsnip cut in slices; cover your Sauce-pan, and set it over a gentle Fire; when it begins to stick to the Bottom of the Pan, put in a little melted Bacon, drudge it over with Flower, stir it all together, moisten it with half Gravy, half Broth, season it with some Mushrooms and Truffles cut in pieces, a little Parsly, some whole Cives, and three or four Cloves: Add some small Crufts of Bread, and let it all simmer together: Take the Livers of the Rabbits, pound them in a Mortar, thin them in a little of the Liquor of your Cullis, and pour them into the Sauce-pan to the Cullis; and heat them a little; then strain the whole through a Sieve into another Sauce-pan. When the Rabbits are baked, take them up and drain them; put them into the Cullis, and let them simmer over a little Fire. When you are ready to serve, lay your Rabbits in a Dish, pour the Cullis upon them, and serve them hot for the first Course.

Bak'd Rabbits serv'd with slices of Bacon.

Bake your Rabbits as in the above Receipt. Make a Ragoo, otherwise call'd a *Saingaraz*, with some sliced Gammon of Bacon; [See the Receipt for making it above in this Article] take your Rabbits out of the Pan, and lay them a draining; then put them into the *Saingaraz*, let them simmer a little in it, lay them into a Dish, pour the

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Saingaraz upon them, and serve them for the first Course.

We likewise serve these bak'd Rabbets with Ragoos of Cucumbers and Endive. See the Receipts to make them in Letter R. Article *Ragoo*.

Baked Rabbets with Truffles, or with Mushrooms.

Your Rabbets must be baked as above. Take some Truffles, or some Mushrooms, and toss them up in a Sauce-pan, with a little melted Bacon; moisten them with Veal-Gravy and some Essence of Ham, of each an equal Quantity, and let them simmer in it a Quarter of an Hour, then take the Fat clean off and bind them with a good Cullis; take up the Rabbets, drain them, and set them to simmer in the Ragoo, either of Truffles or Mushrooms; when you are ready to serve, lay them handsomely in a Dish, pour the Ragoo upon them, and serve them for the first Course.

To roast Rabbets with a farce in the Belly.

Take two Couple of half grown Rabbets, and parboil them. Take the Livers and mince them with one Mushroom, one Truffle, a little Parsly and a few Cives; the whole season'd with Pepper, Salt and Nutmeg; add to it as big as your fist of scraped Bacon, and pound it all together in a Mortar; cut off the Heads and first Joints of the Legs of the Rabbets; stuff the Bellies with some of the above Farce, skewer them together two and two; bard them with slices of Veal, lean Ham and fat Bacon, wrap them up in a sheet of Paper, put them on the Spit and roast them: When they are ready, put some Cullis or Essence of Ham

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Ham into a Dish, then take the Bards off from your Rabbits, lay them in the Dish to your Essence, and serve them hot for the first Course.

We likewise serve these roasted Rabbits with a Sauce *au Jambon*, which see in Letter S. Article *Sauces*; but then before we lay them in the Dish we cut them in two in the Middle.

To make an Esclope of Rabbits.

An *Esclope* is a sort of *Puption*, but without any Farce. Cut your Rabbits in Quarters and stew them *à la Braïse*, as you do several other Things: Then make a Ragoo of Veal-Sweetbreads, Fowls Livers, Cocks-combs, Morils, Mushrooms and Truffles: Toss them up all together in a Saucepan, with melted Bacon; moisten it with Gravy, and let it simmer half an hour; then take the Fat clean off, and bind it with a Cullis of Veal and Ham: Take up your stew'd Rabbits, and put them into your Ragoo, where let them lie till they are cold: Raise a Pie of thin Paste, and put your cold Ragoo and Rabbits in it, cover it with a Lid of the same Paste, and turn down the Edges that the Top may be as plain as the Bottom; so set it into the Oven: When it is bak'd, turn it upside-down into the Dish, make a Hole in it to see if it be dry; and if it be, pour in some good Cullis, and serve it hot for the first Course.

We make *Esclopes* of all sorts of Fowls, tame and wild, first stew'd *à la Braïse*, with Ragoos, in the same Manner as this of Rabbits.

R A G O O S.

The Reader is desired to take Notice, that there are many Receipts for Ragoos, scatter'd up and down in this

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this Book, and not particularly mention'd in this Article, but which he may readily find by having Recourse to the Table.

To make a Ragoo of slices of a Ham of Bacon.

CUT some little slices of a Ham of Bacon, beat them well, and lay them on the Bottom of a Stew-pan; lay a Dish upon them, and set them over a Stove with a very slack Fire. When they begin to stick to the Stew-pan, put in a little Flower, and keep them moving over the Fire; moisten them with a little Veal-Gravy that has no Salt in it, season them with Pepper and a Bunch of Herbs, and let them simmer over a little Fire; take Care your Ragoo be not too salt, and bind it with a Cullis of Veal and Ham. Serve it in Plates or little Dishes, and use it for garnishing any Dish of the first Course in which there is any Bacon.

To make a Ragoo of Veal-Sweetbreads.

Wash the Sweetbreads well, and blanch them in boiling Water, then put them into cold Water, when you take them out, lay them on a linen Cloth, dry them well, put them into a Sauce-pan with a little melted Bacon and a Bunch of Herbs; season them with Salt, and Pepper; add to them some small Mushrooms and sliced Truffles. Having toss'd up all this over a Stove, moisten it with Gravy, and make it simmer over a gentle Fire. When they are done enough, take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham; so serve it in Plates or little Dishes: We use it likewise for garnishing all Dishes that are stew'd *à la Braise*.

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A Ragoo of Lamb-Sweetbreads is made in the same Manner.

To make a Ragoo of Palates.

Boil some Palates of Oxen, take off the uppermost Skin, clean them all round, cut them in slices, and put them into a Sauce-pan with a little melted Bacon, a bunch of Herbs, and some Mushrooms: Having toss'd up all this over a Stove, moisten it with Gravy, season it with Salt and Pepper, and stew it over a gentle Fire. When it is enough, take the Fat clean off, bind it with a Cullis of Veal and Ham, or else of Partridges, and serve it in Plates or little Dishes.

To make a Ragoo of Cocks-Combs.

Pick and clean them well, put them into a Sauce-pan with a little melted Bacon, some Mushrooms and Truffles cut in slices, and a bunch of Herbs: Season all this with Salt and Pepper, and having toss'd it up over a Stove, moisten it with good Gravy, and set it to simmer over a slack Fire; when it is enough, take off all the Fat, thicken it with a Cullis of Veal and Ham; so serve it in Plates or little Dishes.

This Ragoo serves likewise to garnish all Dishes of the first Course, that are stew'd *à la Braise*.

To make a Ragoo of fat Livers.

Take some fat Livers of Capons or other Fowls, cut off the Galls, and blanch the Livers in boiling Water; then put them into cold Water; next toss up in a Sauce-pan with a little melted Bacon, some Button-Mushrooms, some sliced Morils and
Truffles,

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Truffles, a Bunch of Herbs; the whole being season'd with Salt and Pepper. When you have tofs'd them up, wet them with Gravy, and set them to simmer as you do other Ragoos: When they are about half done, put in the Livers, and continue to get ready your Ragoo, but take care the Livers be not done too much. At length bind them with a Cullis of Veal and Ham; then take up the Livers, lay them handsomely in a Dish, pour the Garnishing upon them, and serve them hot in Plates or little Dishes.

To make a Ragoo of Asparagus-Tops.

Cut off the green Tops of your Asparagus and blanch them; then put them into a Sauce-pan with some thin Cullis of Veal and Ham, together with a little of the Essence of Ham, and set them to simmer over a gentle Fire: When they are done enough, set the Sauce-pan over a kindled Stove, and when the Cullis is as much wasted away as it ought, throw in the Bigness of a large Walnut of Butter work'd up with a little Flower; keep it moving till the Butter is melted, then put in a Drop of Vinegar; so dish it up and serve it in Plates or little Dishes.

To make a Ragoo of Cardoons.

Pick and clean the Cardoons; make a white Water, take a Pot big enough to boil them in, fill it half full of the Water, and set it over a kindled Stove with a Lump of Butter work'd up with a little Flower, two or three slices of fat Bacon, an Onion stuck with Cloves and some Salt: When it boils put in the Cardoons; and when they are little more than half boil'd, take them

First

Course

Pottage 2 Ducks

Cheyn of Beef

Ruffle of Chickens

Pudding

Lamb & Chickens

Fish

Venison Pastie

Calves head
and Bacon

Phillet of Veal
Stewed

Puption
of Turkie

2 Hares Civet

Pottage 6 Pigeons

Shoulder of Mutton
and Cutlets

Tab: 31.

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cons

es head
& Bacon

ret

Second

Course

Sturgeon

8 Partridges

Asparagrus

8 Cocks

*Sheeps Tongues
and Sweetbreads*

Tarts

Oyster Loaves

*2 Ducks
4 Teals*

Artichokes

8 Chickens

Brasene

Tab 32

17/2

er Loaves

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them up and set them a Draining: Then put them into a Sauce-pan with a thin Cullis of Veal and Ham, and make them just simmer over a slack Fire: When they have simmer'd so long as to be thorowly done, set the Sauce-pan over a quick Fire that the Cullis may boil away; and when it is wasted away as it ought to be, put in as big as a Walnut of Butter, work'd up with a little Flower; and keep it moving; when the Butter is melted, dish it up handsomely, and serve it hot in Plates or little Dishes.

Note, We make a Ragoo of the Stalks of Car-
doons, as also of *Roman* Lettuce, in the same
Manner as we do a Ragoo of Cardoons.

To make a Ragoo of the Stalks of Purslain.

Take the Stalks of Purslain and cut them in Pieces as long as your Finger, pick them well, and half boil them in a white Water in like manner as is directed in the above Receipt for Cardoons; when they are well blanch'd, take them up and set them a draining; then put them into a Sauce-pan with a thin Cullis of Veal and Ham, and a little Essence of Ham; so make 'em simmer over a slack Fire. When they are done enough, set the Sauce-pan over a brisk Fire to diminish the Cullis; then put in a Lump of Butter, as big as a large Walnut, work'd up with Flower; and when it is melted, add a little Vinegar, and serve them as in the last Receipt.

To make a Ragoo of Sorrel.

Pick the Sorrel very well and nip off the Stalks. Set over a Stove a Sauce-pan half full of Water; when it boils, put in the Sorrel to scald it; take
it

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it out again immediately, and set it a draining; squeezing it hard as you do Spinage. When it is well squeez'd, put it into a Sauce-pan, moisten it with a thin Cullis of Veal and Ham, season'd with Salt and Pepper, and set it to simmer over a gentle Fire; when it is done enough, put to it a little of your Essence of Ham, and use it for all the Dishes of Meat, in the dressing of which you use any Sorrel.

To make a Ragoo of Endive.

Take the whitest Endive, pick it, and blanch it in boiling Water; then put it in cold Water; take it out and squeeze it well; lay it on a Table and give it two or three Cuts with a Knife; put it into a Sauce-pan, moisten it with a thin Cullis of Veal and Ham, and make it simmer over a slack Fire; if it be not thick enough, when it is stew'd, add to it a little of the same Cullis, and Essence, and serve it in all the Dishes in which you use any Endive.

To make a Ragoo of Cabbage-Lettuce.

Take the whitest Cabbage-Lettuce, and having blanch'd them in scalding Water, take them out of it and put them into cold; then squeeze them as dry as you can, and take off all the Green, cut them in small slices, and toss them up in a Sauce-pan with a little melted Bacon, a Bunch of savoury Herbs, and season the whole with Salt and Pepper. Put to them some Veal-Gravy and Essence of Ham, and let them simmer in it; then take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham. Use them in all sorts of Dishes,

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Dishes, either roasted or stewed, in which you have made use of Lettuce.

To make a Ragoo of Celery.

Pick your Celery and put it to boil in a white Water; when it is enough, take it up, squeeze it well, put it into a Sauce-pan with a thin Cullis of Veal and Ham, and make it simmer in it over a gentle Fire; when it is enough, thicken it over a Stove with as big as a Walnut of Butter, work'd up with a little Flower; then put in a Drop of Vinegar and serve it in Plates or little Dishes. We use it besides in all our great Dishes in which we employ any Celery.

To dress a Cabbage in Ragoo.

Cut a Cabbage in two in the Middle and blanch it; then squeeze out the Water, tie it about with Packthread, and stew it *à la Braise*. The manner of this is so frequently mention'd in the Receipts, that we forbear to repeat it in this Place. When it is stew'd, take it up, drain it well, and untie the Packthread; cut it in little slices into a Sauce-pan, put to it some Cullis of Veal and Ham, in which make it simmer as usual: When it is done enough, thicken it with a good Cullis and Essence of Ham; and serve it with all Dishes of the first Course, either roasted, boil'd, or stew'd, in which it is proper to use Cabbage.

To make a Ragoo of Onions.

Take three or four Dozen of Onions and stew them *à la Braise* over hot Embers; then peel them, put them into a Sauce-pan, and set them a
fire.

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simmering in some Cullis of Veal and Ham. When your Ragoo is enough done, bind it with some Cullis and Mustard, and serve it in all the several Dishes with which it is proper to eat Onions.

To make a Ragoo of Colly-flowers.

Pick and clean them well; boil them in white Water, but take care of boiling them too much; for they must not be too tender; take them up and set them a draining; then put them into a Sauce-pan, with some thin Cullis of Veal and Ham, and let them simmer in it as usual: When they have simmer'd a while, set them on a Stove over a brisk Fire; thicken them with a Lump of Butter, as big as a Walnut, work'd up with a very little Flower; then sprinkle on them a Drop or two of Vinegar, and serve them in Plates or little Dishes.

To make a Ragoo of Cucumbers.

Pare half a dozen Cucumbers, cut them in two long-ways, and take out the Seeds; then cut them in little slices, season them with Salt, Pepper, and a little Vinegar, put to them two or three Onions cut in slices, and let them marinate in this for two Hours; then dry them in a Napkin. Take a Sauce-pan with a little melted Bacon, set it over a Stove, put in the Cucumbers, and having toss'd them up in it, moisten them with Gravy, and set them to simmer over a slack Fire. When they are enough, take all the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham; see it be well relish'd, and use it with all manner

of Meats, either roasted or others, in which Cucumbers are proper.

To make a Ragoo of Truffles.

Having peel'd your Truffles and cut them in slices, wash and drain them well ; put them into a small Sauce-pan with a little Essence of Ham, and set them to stew gently over a slack Fire ; when they are enough, bind them with a good Cullis, and serve them in Plates or little Dishes.

To make a Ragoo of Truffles, for Fish-Days.

After having peel'd, cut, wash'd and drain'd your Truffles, as in the last Receipt, put them into a Sauce-pan with a little Fish-broth, season'd with Salt, Pepper, and a Bunch of savoury Herbs, and stew them over a gentle Fire : When they are enough, bind them with some Cullis of Cray-fish, and serve them in Plates or little Dishes.

To make a Ragoo of the Milts of Fish for Flesh-Days.

Blanch the Milts of your Fish in boiling Water, then take them out and throw them into cold : Toss up in a Sauce-pan, with a little melted Bacon, some small Mushrooms, some Truffles cut in slices, and a Bunch of Herbs ; season the whole with Pepper and Salt, moisten it with Veal-Gravy, and set it to simmer as usual. When they are done enough, take the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham ; then put in your Milts of Carps, and make them simmer over a gentle Fire. See that your Ragoo be well

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relish'd,

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relish'd, dish it up handsomely, and serve it in Plates or little Dishes.

The same for Fish-Days.

When they are blanch'd and thrown into cold Water as in the last Receipt, put some Butter into a Sauce-pan with a very little Flower and brown it; put into your Brown, some small Mushrooms and sliced Truffles, and toss them up over a Stove; then moisten them with good Fish-Broth, season'd with Pepper, Salt, and a Bunch of Herbs, and let them simmer over a gentle Fire. This done, take off the Fat, and put in the Milts to simmer as above; when they are enough done, bind your Ragoo with a Cray-fish, or other meagre, Cullis, and serve it in Plates or little Dishes.

To make a Ragoo of Pikes Livers.

Having cut off the Galls, blanch the Livers and throw them into cold Water: Then having toss'd up some Mushrooms and Truffles, put in your Livers with some good Fish-Broth, and observe the same Directions as in the foregoing Receipt for making a Ragoo of Milts.

To make a Ragoo of Morils, in Cream, for Fish-Days.

Having taken off the Stalks of your Morils, cut them in two; and wash them in several Waters that they may not be gritty. Put a piece of Butter into a Sauce-pan, set it over a Stove, and put in the Morils; season them with Salt, Pepper, a Bunch of Herbs and a little shred Parsly, and toss them up over the Stove; then moisten them

them with some good Fish-Broth, and set them to simmer over a slack Fire. Mean while make a Thickening with the Yolks of two or three Eggs beaten up in Cream; bind your Ragoo with it, and serve it hot in Plates or little Dishes. *Note,* That a meagre Ragoo of Mushrooms is made in the same Manner.

To make a Ragoo of Cardoons for Fish-Days.

Pick your Cardoons and boil them in a white Water: Mean while get ready a Sauce as follows: Put a piece of fresh Butter into a Sauce pan with half a Spoonful of Flower, some Salt, Pepper, and a little Nutmeg; put to this a Drop or two of Vinegar and a little Water, and half a Ladleful of Cray-fish, or other meagre, Cullis. Take up the Cardoons, drain them well, and put them into the Sauce-pan among the Sauce; keep them stirring over the Stove till the Sauce be thicken'd, then serve them in Plates or little Dishes.

Note, We make meagre Ragoos of Colly-flowers and Celery, of the Stalks of Cardoons and of Roman Lettuce in the same Manner.

To make a meagre Ragoo of Cray-fish.

When your Cray-fish are boil'd, pick out the Tails, and lay them on a Plate with some small Mushrooms and some Truffles cut in slices; toss them all up in a Sauce-pan with a little Butter; moisten them with good Fish-Broth; and when they have simmer'd a while, take off the Fat from your Ragoo, thicken it with a Cullis of Cray-fish, and serve it in Plates or little Dishes.

R A M O L A D E

IS a certain Sauce that we serve with any Fish that are pickled or eaten cold: It is composed of Parsly, Cives, Anchoves and Capers shred very small, with a little Salt, Pepper, Nutmeg, Oil and Vinegar, or Juice of Lemon, all mix'd well together: After we have dish'd up our Fish, we pour this Sauce upon them.

S.

To make a S A L M I G O N D I N .

TAKE two or three Cabbage-Lettuce, or *Roman* Lettuce, wash them clean and swing them, to get out the Water; then begin at the open End, cut them cross-ways as fine as a Thread, and lay a Bed of it an Inch thick on the Bottom of a Plate or little Dish: Take two cold roasted Chickens or Pullets, and cut the Flesh of the Breasts and Wings in slices, three Inches long, as thin as a Knife, and a Quarter of an Inch broad; lay it all round on the Top of your Lettuce, the one End out to the Brim of your Plate, the other End to the Middle. Take six Anchoves from the Bones, cut each in eight Slices, and lay them all round betwixt your Fowl; then take the lean Meat of the Legs of your Pullets or Chickens, and cut it in small Dice, with a Lemon cut in Dice likewise: Mince the Yolks of four hard Eggs, a little Parsly, and three or four Anchoves: Make this in a round Heap in the Middle, like the Top of a Sugar-Loaf; then garnish it with small Onions, as big as Yolks of Eggs,

Eggs, boil'd in a good Quantity of Water, very white and tender; put the biggest of your Onions on the Middle of your minc'd Meat, on the Top of your Salmigondin, the rest all round the Brim of your Plate, as thick as they can lie one by another. So serve it for first or second Course. Just as you send it up, beat up some Oil and Vinegar, Pepper, and Salt, and pour all over it. But this is commonly done at Table. You may garnish this Salmigondin with some Grapes, just scalded, or with *French* Beans blanch'd, or Station-flowers; or you may put under it, instead of Lettuce, a little small Sallading.

S A L M O N

IS a Sea-fish, as well as a River-fish; we dress it either whole or in pieces in the following Manners.

To dress a Salmon au Court-boüillon.

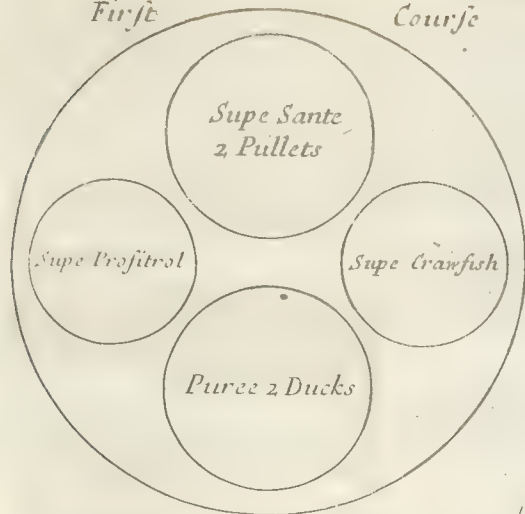
After having drawn and clean'd your Salmon, score the Sides of it pretty deep, that it may take the Relish of your *Court-boüillon* the better: Lay it on a Napkin, and season it with Salt, Pepper, Cloves, Nutmeg, Onions, Cives, Parsly, sliced Lemon, Bay-Leaf and Basil. Work up the Quantity of about a Pound of Butter with a little Flower, and put it into the Belly of the Salmon; then wrap the Salmon in the Napkin, bind it about with a Packthread and lay it in a Fish-Kettle, of a size proportionable to the Largeness of your Fish; put to it a Quantity sufficient to boil it in, of Wine, Water, and Vinegar, and set it over a quick Fire: When it is done enough, take it off, and keep it simmering over a Stove, till

you are ready to serve; then take up the Salmon, unfold the Napkin it is in, and lay another in the Dish in which you intend to serve it, place the Salmon upon it, garnish with green Parsly, and serve it for the first Course.

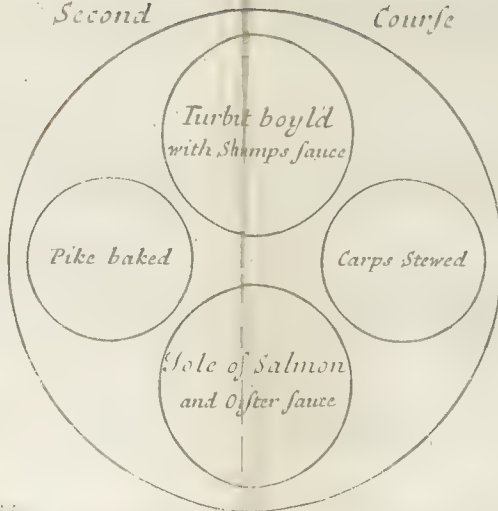
To dress a whole Salmon, or pieces of it à la Braise.

Lard it with large Lardons, well season'd, and bind it about with Packthread. Take two or three Pounds of a Fillet of a Veal, cut it in slices, and lay it with some Bards of Bacon on the Bottom of a Stew-pan; cover the Pan, and set it over a slack Fire. When the Meat begins to stick, powder it with a handful of Flower, and give it seven or eight Turns over the Stove, keeping it always moving: Then moisten it with good Broth and a few Spoonfuls of Gravy. Lay the Salmon into an oval Stew-pan; pour the Liquor of your Braise upon it, and lay over it your slices of Veal; put in a Bottle of *Champaign* or White Wine; see that there be Liquor enough; strew in a seasoning of Pepper, Salt, Spices and savoury Herbs, Cives, Parsly, and some slices of Onion and Lemon; add a Lump of Butter, and lay some slices of fat Bacon over all of it; so set it to stew over a gentle Fire; when it is enough done, take it off the Fire, and let it stand a couple of Hours in the Liquor to give it a Relish; but let the Pan be always cover'd to keep it warm. When you are ready to serve, take it up, drain it, untie the Packthread, lay it in the Dish you intend to serve it in, pour upon it a Ragoo of Cray-fish made with Gravy, or else a Ragoo of Veal-Sweetbreads, Cocks-combs, &c. and serve it hot.

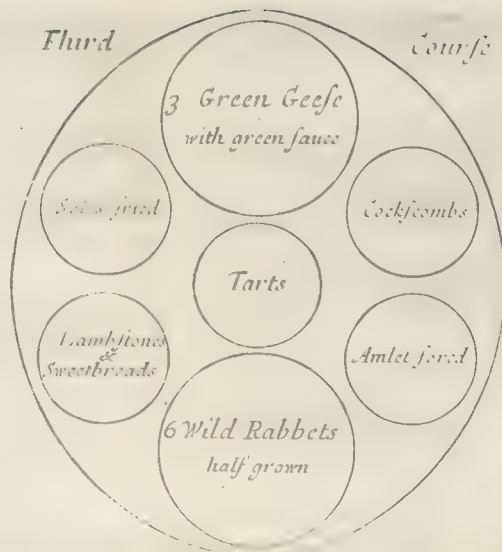
First Course



Second Course



Third Course



Tab 33

mongst it; rub the pieces of Salmon with this Butter, and broil them over a slack Fire. Make a white Sauce as follows: Take some Butter and put it into a Sauce-pan with a pinch of Flower and a couple of minced Anchoves, having first wash'd them and taken out the Bones: Add some Capers and a whole Leek; season all this with Pep-

Q 4

Pep-

ready to use. 5, drain it, untie the
Packthread, lay it in the Dish you intend
serve it in, pour upon it a Rago of Cray-fish
made with Gravy, or else a Rago of Veal
Sweetbreads, Cocks-combs, &c. and serve it hot.

The same, dress'd meagre for Fish-Days.

Lard it with Anchoves and the Flesh of Eels, bind it about with Packthread, and put it into an oval Stew-pan, or Fish-kettle, of the Size of your Fish. Put a Lump of Butter, as big as your Fist, into a Sauce-pan; set it over a Stove, and when it is melted, throw in a handful of Flower, and brown it, keeping it always moving: Then put to it some Fish-Broth, and pour the whole into the Stew-pan to your Salmon; to which put likewise a Bottle of *Champaign* or White Wine; so that there may be Liquor enough to stew it in. Season it with Salt, Pepper, savoury Herbs and Spices, Onions, Cives, Parsly, and slices of Lemon; so get it ready over a slack Fire. When it is enough done, let it stand a couple of Hours in its Liquor, that it may have the Relish of it; then take it up, unbind and drain it; lay it in the Dish you intend to serve it in, and pour upon it, either a Ragoo of Milts, Mushrooms and Truffles, or one of Cray-fish Tails, and its Garnishings; so serve it. You will find the Ways of making these Ragoos in Letter R. p. 226, 227.

To broil Salmon, with a white Sauce.

Having cut the Salmon in slices, melt some Butter in a Sauce-pan, and put a little Salt amongst it; rub the slices of Salmon with this Butter, and broil them over a slack Fire. Make a white Sauce as follows: Take some Butter and put it into a Sauce-pan with a pinch of Flower and a couple of minced Anchoves, having first wash'd them and taken out the Bones: Add some Capers and a whole Leek; season all this with

Pepper, Salt and Nutmeg; put in a little Water and a Drop of Vinegar. When the Salmon is broil'd on one Side, turn it on the other and put fresh Fire under it. Keep turning the Sauce over a Stove, and when it is of a due Thickness, put it into the Dish in which you design to serve the Salmon, take out the Leek, lay in the slices of Salmon, and serve them warm.

To broil Salmon, with a brown Sauce.

Broil your slices of Salmon as in the above Receipt. Put into a Sauce-pan the Bigness of an Egg of Butter, and set it over a Stove: When the Butter is melted, put in half a Spoonful of Flower, and keep moving it till 'tis brown, then put in some good Fish-Broth and a Glas of White Wine: Season it with Pepper, Salt, an Onion stuck with Cloves, a Bunch of Herbs, and a little shred Parsly. When the slices of Salmon are broil'd, put them into this Sauce, and let them simmer in it. When the Sauce is wasted away as much as you would have it, take out the slices of Salmon, lay them in a Dish, make a Thickening with one or two Yolks of Eggs beaten up in a little Verjuice, and bind the Sauce with it; then pour it on your slices of Salmon and serve them hot.

Broil'd Salmon with a Cullis of Cray-fish.

Prepare and broil your slices of Salmon as above, and make the following Sauce. Take a piece of Butter, and put it into a Sauce-pan with a pinch of Flower, a whole Leek, and one Anchovy, season'd with Salt, Pepper and Nutmeg; add a little Water and a little Vinegar, and keep moving

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moving it over the Stove: When it is come to be of a due Thickness, put in half a Ladleful of Cullis of Cray-fish, set it again over the Stove to heat it: Then take out the Leek, pour it into a Dish, lay your broil'd Salmon in it, and serve it.

Broil'd Salmon with Mushrooms.

Having cut your Salmon in slices, broil it as above; then lay it in a Dish, and pour a Ragoo of Mushrooms upon it. You may find the way of making it in Letter *M.* Article *Mushrooms* p. 120. We likewise serve this broil'd Salmon with a Ragoo of Truffles, or Morils. See p. 123, 225.

To dress Salmon in Champaign Wine.

Cut the Salmon in slices and take off the Skin; then take out the middle Bone and cut each slice asunder: Place them in a Sauce-pan and season them with Salt, Pepper, an Onion stuck with Cloves, a Bunch of Herbs, and half a Bay-Leaf; add a piece of fresh Butter, a little grated Bread, some Truffles and Mushrooms; then pour in half a Bottle of *Champaign Wine*, and set the Sauce-pan on a Stove over a well kindled Fire; when the Liquor is wasted away to the Degree it ought, bind it with a Cray-fish Cullis; dish it up handsomely, and serve it warm for the first Course.

To dress Salmon with savoury Herbs.

Cut and bone your Salmon as in the last Receipt. Lay some fresh Butter on the bottom of a Dish or Pasty-pan: Let your seasoning be Salt, Pepper, a little Nutmeg, all sorts of savoury Herbs, two or three whole Leeks, and some
minced

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minced Parsly: Lay this upon the Butter, and your slices of Salmon upon it, and season them over as under; melt some Butter to sprinkle over them, and drudge them with very fine Crums of Bread; then set them in an Oven, or bake them in a Baking-Cover with Fire under and over them. Mean while make a Sauce as follows: Take some raw Truffles, peel them, wash them well, and cut them in small slices; put them into a Sauce-pan with a little fresh Butter, and toss them up over a Stove; moisten them with a little Fish-Broth, season them with Salt, Pepper, and a Bunch of Herbs, and make them simmer over a gentle Fire; bind your Ragoo with a brown Cullis, and when the Salmon is baked to a fine brown Colour, pour your Ragoo into a Dish, lay the slices of Salmon over it; so serve it for the first Course.

Salmon marinated and fry'd.

Having cut your Salmon in slices as before, put them into a Sauce-pan and season them with Salt, Pepper, a Bay-Leaf, a little Basil, an Onion cut in slices, some whole Cives, a little Parsly, half a dozen Cloves, the Juice of three or four Lemons, or else a little Vinegar; mix all this together, and let your Salmon lie in it a couple of Hours; then take it out, dry it between two Napkins, drudge it well with Flower, and fry it in clarify'd Butter; make it very brown; lay a Napkin in a Dish, place your slices of fry'd Salmon upon it; let your garnishing be only fry'd Parsly; so serve it in Plates or little Dishes.

To make a Salmon-Haftlet.

Skin your Salmon and cut it in Dice about the Size of a little Walnut. Take some small Skewers of about a Finger's Length, and put three or four of your bits of Salmon upon a Skewer; we call each Skewer a Haftlet. Make two dozen of these Haftlets, put them into a Sauce-pan with melted Butter, season them with Salt, Pepper, savoury Herbs, minc'd Cives and Parsly, and Juice of Lemon; heat all this one moment, then drudge your Haftlets with Bread crumm'd very fine, and lay them to broil on a Gridiron over a little Fire; when they are broil'd on one side, turn them and put fresh Fire under them. When they are broil'd very brown, lay a Napkin in a Dish, place a Porringer with a Ramolade in the Middle of it, lay the Haftlets round it, and serve them for Plates or little Dishes.

Note, We garnish our largest Dishes of the first Course with these Haftlets.

To farce slices of Salmon.

Cut three or four slices of Salmon an Inch thick and take off the Skin; then cover them with the same Farce you use for a Pupton of Salmon, which see in Letter P. p. 209. When they are farced rub them over with beaten Egg and melted Butter. Lay a little Butter in a Dish or Pastypan, season it with Salt, Pepper, a little savoury Herbs and Spices, some whole Cives and minced Parsly, then place in your farced slices of Salmon and set them into the Oven; when they are baked, and of a fine Colour, put a Ragoo of Cray-fish in the Dish in which you design to serve it,

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it, and lay your slices of Salmon upon it, so serve them warm. To make the Ragoo, see Letter R. Article *Ragoos*, p. 227.

To make a SALPICON.

A *Salpicon* is a sort of Ragoo so call'd, and that we use in our great Dishes of Roast-meat, which we serve in the first Course, such as Chines of Beef or Mutton, Barons of Beef, and Quarters of Mutton or Veal, &c. We make it as follows: Take some Cucumbers, cut them in two, and take out the Seeds: Then cut them in dice, and lay them in a Dish to marinate in Vinegar, Pepper, Salt, and an Onion or two cut in slices; cut some of the Lean of a Ham or Bacon in Dice; take some Mushrooms and Truffles, the Breasts of Pullets, fat Livers and Veal-Sweetbreads. Squeeze the Cucumbers, toss them up in a Sauce-pan over the Stove with a little melted Bacon; moisten them with Gravy and let them simmer in it over a gentle Fire; then take the Fat clean off. Set over a Stove another Sauce-pan with a little melted Bacon, into which put the Ham you had cut in Dice, a few Cives and a little Parsly. Mince the Mushrooms, Truffles, and Sweetbreads, and toss up all these Ingredients together, and then moisten them with some Gravy, season them with Pepper, Salt, and a Bunch of Herbs, and when they have simmer'd a while in it, take off all the Fat. When they are done almost enough, put to them the fat Livers, and the Breasts of your Pullets cut in Dice; then bind your *Salpicon* with some Cullis of Veal and Ham, and some Essence of Ham. When the Cucumbers are ready, bind them likewise with the same Cullis, and put the whole into the same Sauce-pan, that is to say,
put

put the Ragoo of Cucumbers into the *Salpicon*. Make a hole in your piece of Rost-meat, in the part of it you think most convenient; for example, if it be a Quarter of Veal, or Mutton, make it in the Leg; and having taken out the Flesh that may serve you for some other use, put the *Salpicon* in the Room of it.

Note, You may likewise serve the *Salpicon* by it self.

S A L T - F I S H.

To dress Salt-fish à la Montizeur.

TAKE the Fish of a Carp from the Bones and Skin, mince it small, put it on the Fire in a stewing Dish, with a good deal of Butter, and six whole Onions; when the Butter is melted, add the minc'd Fish, with Pepper and Nutmeg, and stir it over the Fire: Your Salt-fish being boil'd, take it from the Skin and Bones, and mince it as the other fresh Fish, with four Rolls, soak'd in Milk very thick; mix all these together, with Nutmeg and a piece of fresh Butter; this being done, spread your Cod as long as your Dish is in Bigness, lay on your Dish some of your minc'd Fish. So place your whole Fish in the middle of your Dish, putting some of your minc'd Fish in about it, but none on the Top; put a little melted Butter and Oysters over it, and a little grated Bread; so bake it in a Oven or baking Cover. Make the Sauce of Butter, Milk, and Nutmeg; bake it in the Dish you serve it in. Serve the Sauce in a Porringer to the Table, with a little over the Fish.

To fry Salt-fish.

Take a Tail of Salt-fish and water it till it is very fresh : Either leave it whole or cut it in slices as you think fit : Dry it well and drudge it with Flower ; fry it brown with clarify'd Butter, and serve it dry with fry'd Parsly.

Fry'd Salt-fish with a Sauce Robert.

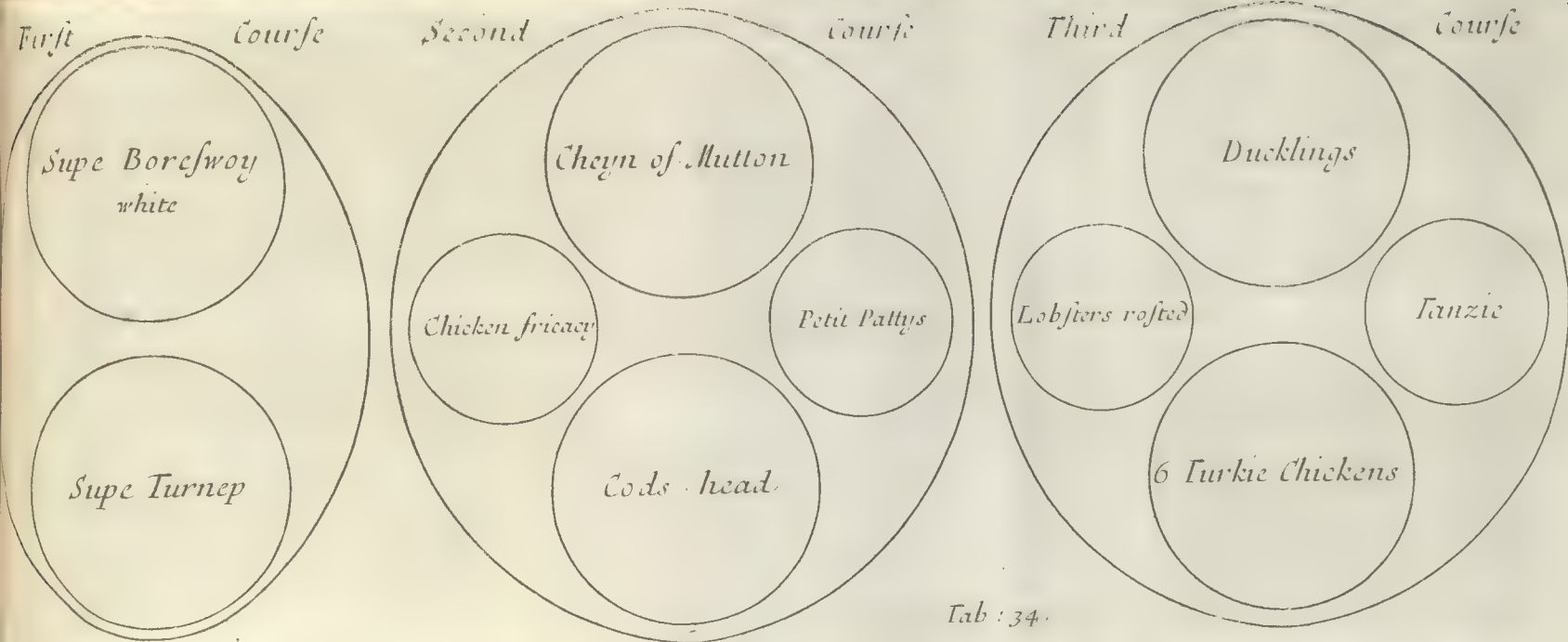
Your Salt-fish being fry'd as in the last Receipt, make a *Sauce Robert* as follows. Cut some Onions in Dice ; toss them up in a Sauce-pan with a Morsel of Butter ; when they are brown, drudge them with Flower, moisten them with Fish-broth, and set them to simmer over a gentle Fire : When they are enough done, put the fry'd Salt-fish into the Sauce, and let it simmer in it ; put in some Mustard and a little Vinegar ; and if your Sauce be not thick enough, bind it with a Cullis ; then take up your Salt-fish, lay it in a Dish, and pour your *Sauce-Robert* upon it. It is proper only for the first Course.

Note, You may serve it without making it simmer in the Sauce : To this end, when the Sauce is ready, pour it into the Dish, and place your slices of fry'd Salt-fish handsomely upon it. Take Notice, That when we serve it in this manner, we always cut the Salt-fish in slices before we fry it ; and that we serve it in Plates or little Dishes.

Note likewise, That we often serve this fry'd Salt-fish, whether in one entire Piece, or cut in Slices, either with a Ragoo of Cucumbers or of Endive, made as is directed in Letter R. Article *Ragoos*, p. 224. save only that instead of

Gravy,

Gravy, Bacon and Cullis there mention'd, we make use of Fish-broth, Butter and a Cullis of Cray-fish.



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the brown colour; then serve it for the first Course.

Observe, That when you bake it in a Pasty-pan, you must lay under it little slices of Bread, cut very thin, to hinder it from sticking to the Pan, and that you may the better slide it off into the Dish you serve it in.

To



it; and that we serve it in Plates or little Dishes:

Note likewise, That we often serve this fry'd Salt-fish, whether in one entire Piece, or cut in Slices, either with a Ragoo of Cucumbers or of Endive, made as is directed in Letter R. Article *Ragoos*, p. 224. save only that instead of Gravy,

Gravy, Bacon and Cullis there mention'd, we make use of Fish-broth, Butter and a Cullis of Cray-fish.

To farce a Tail of Salt-fish.

Take the Flesh of a Carp and half as much Eel, some Mushrooms, a *French Roll* soak'd in Cream, and the Yolks of three or four raw Eggs; season it with Parsly, Cives, Salt, Pepper, savoury Herbs and Spices; mince all this well together, and pound it in a Mortar, with some fresh Butter in proportion to the Quantity of your Fish. Boil a Tail of Salt-fish; pull off the Flesh in Flakes, keep the Bone, and let the End of the Tail hang to it. Toss up in a Sauce-pan some Mushrooms and Truffles, in a Brown made of Butter and Flower, moisten this Ragoo with Fish-broth, set it to simmer as usual, and take off all the Fat, then put to it some Milts of Carps, together with the Flakes of your Salt-fish; bind it with a Cray-fish or other Cullis, and set it by a cooling. Lay the Bone of your Salt-fish with the Tail hanging to it, in a Silver Dish or a Pasty-pan; place in your Farce in the Form of a Tail of Salt-fish; make round it a Rim three Inches high, pour in your Ragoo, and cover it with the same Farce; Dip a Kuife in a beaten Egg, to smooth it over and make it lie very even: Melt a Piece of fresh Butter and pour it over it, drudge it with very small Crums of Bread, and bake it till it be of a fine brown Colour; then serve it for the first Course.

Observe, That when you bake it in a Pasty-pan, you must lay under it little slices of Bread, cut very thin, to hinder it from sticking to the Pan, and that you may the better slide it off into the Dish you serve it in.

To dress Salt-fish à la Sainte-Menhout.

Put a couple of Tails of Salt-fish into boiling Water; when they are boil'd, pull them to Pieces in Flakes as large as you can. Make a Sauce with fresh Butter, a Pinch of Flower, some minced Parsly, Truffles and Mushrooms, some Capers, Pepper, Nutmeg, and Cream, put in your Flakes of Salt-fish, and set them to simmer in it over a Stove; then set it by to cool. Make a Hash of Carp in the manner directed in Letter H. p. 98. and put it into a Dish: garnish the Brims all round with your Salt-fish, but let them not cover the Hash that is in the middle of it; strew over the whole some Bread crumm'd very fine, and set it in an Oven to brown it; then serve it for the first Course.

S A U C E S.

To make a Leer of Fish-Sauce; in which is contain'd a Receipt for dressing a Cod's Head, or any other large Fish, after the English way.

FOR a Cod's Head blanch off a Quart of Oysters, but save their Liquor; wash them in Water, cleaning them from the Beards and Shells. But instead of the Oysters, you may take two or three Lobsters, and cut them in large Dice; place either of them in a Sauce-pan: If your Cod's Head is large, you must put two Pound of Butter to it, if small, one Pound. You must put to each Pound of Butter, the Yolks of three Eggs, three Anchoves taken from the Bones, and minc'd small, one Lemon, a scraped Nutmeg, a little beaten Pepper, a whole Onion, a Bunch of sweet Herbs, ty'd up together

ther with Packthread. Let your sweet Herbs be a Sprig of Thyme, half a Bay-Leaf, and a little Parsly: If you make use of Oysters, put their own Liquor to them that you sav'd when they were set off; but if you have Lobsters, take the Spawn, or Red out of the Body; or if they have neither Spawn nor Red, take the small Claws, and pound them in a Mortar, and strain it out with five or six Spoonfuls of White Wine or Gravy, and put it to your Butter and other above-mention'd Ingredients. Your Sauce being thus ready in a well rinn'd Sauce-pan; get your Cod's Head clean, and in order, cut according to the Bigness of your Dish; tie it with two Yards of Packthread or Tape, but not very strait, because your Packthread will be apt to cut your Fish, unless you have Splinters of Wood betwixt that and your Fish, which must not be of Fir. Then place your Cod's Head in a Sauce-pan or earthen Pan; put over the Fire in another Sauce-pan, a Pint of Vinegar, and a Spoonful of whole Pepper and Cloves, a green Lemon Peel, two Bay-Leafs, three or four Onions in Slices, and two Handfuls of Salt. Let all this boil up together, and pour it over your Cod's Head. Let it lie in this Pickle an Hour before you boil it, and turn it frequently, that it may take the Taste of the Pickle; then boil it over the Fire in a Pan of Water; if your Cod's Head is tolerably big, it will take an Hour's soft boiling. Put it in with a Fish-Plate under it, if you have one; if not, you may put a Mazarine under it, and boil the Pickle with it, adding a Handful or two of Salt, as you find Occasion, according to your Discretion: Take care you take it up with a good strong Skimmer under your Mazarine, without Breaking. Put it a draining on a Cullender.

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At the same Time, draw up your above Sauce over a gentle clear Fire, stirring it with a wooden or well-tinn'd Ladle, as you do to draw up Butter: Let it be thicker than a Cream. If you find it is too thin, shake a little Flower on your Ladle, and if it is too thick, add a Spoonful or two of White Wine or Gravy then take out the Bundle of sweet Herbs, and the whole Onions, and squeeze in a Lemon; place some Sippets about your dish, and some in the Bottom; then slide in your Cod's Head, being first well drain'd, with the Back up; You may pour a little of your Fish-Sauce on your Cod's Head while it is a draining, to make the Water go from it. Let your Garnishing be scrap'd Horse-Radish, and pickled Barberries or Lemon; your Sauce being very hot, pour it over. So serve it. But if you have Plenty of Fish, you may garnish it with fry'd Smelts, or Sparlings turn'd round, or you may use Whitings fry'd, and Parsly betwixt them. Dip your Fish that is to fry into two raw Eggs, and then drudge them with fine grated Bread, and a little Salt, and fry them in clarify'd Butter or Hog's Lard. I have been the more particular in this Receipt, because you may dress any other strong Fish after the same Manner; for Example, Salmon, Pike, Trout, or whatever you have. If Salmon or Trout, use no Vinegar, because it takes the Colour away.

To make a Sauce with Westphalia Ham.

Cut three or four slices of it, beat them, put them into a Sauce-pan and set them over a Stove: When they begin to stick to the Pan, drudge them with a little Flower, keeping them always moving, moisten them with Gravy, put in a
Bunch

Bunch of Herbs and Pepper, and let them simmer gently over the Fire. If it should chance not to be so thick as you desire to have it, bind it with a little Cullis of Veal and Ham. Strain it through a Sieve, and use it for all sorts of Roast-meat of white Flesh.

To make green Sauce.

Take some green Wheat and pound it in a Mortar with a Crust of Bread ; season it with Pepper and Salt ; moisten it with Veal-Gravy and Vinegar ; then put it into a Sieve and strain it. This Sauce is proper for Lamb.

To make a Sauce for Ducks, Teals, &c.

Take some Veal-Gravy, season it with Pepper and Salt, squeeze in the Juice of a Couple of Oranges, and serve it with all sorts of wild Fowl.

To make a Sauce for Woodcocks.

Having roasted your Woodcocks, take out the Guts and Livers, bruise them to pieces in a Sauce-pan, season them with Pepper and Salt, moisten them with red Wine ; cut up your Woodcocks in the Sauce, and if it be not thick enough, bind it with two or three Spoonfuls of a Cullis of Veal and Ham ; make it hot, squeeze in the Juice of two Oranges and serve it.

To make a Sauce for roasted Mutton.

Peel some Shalots and mince them very small ; put them into a Dish with Pepper, Salt, and Veal

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or Mutton Gravy. We likewise use this Sauce for roasted Fowls.

To make Anchove-Sauce.

When your Anchoves are wash'd, take out the Bones, mince them small, and put them into a Sauce-pan with a little thin Cullis of Veal and Ham, season'd with a little Pepper; make it hot, then put in a Drop of Vinegar, and use it with your Dishes of Rost-meat.

To make Caper-Sauce.

Take some Essence of a *Westphalia* Ham, and put it into a Sauce-pan with some Capers cut in three or four Pieces each; put in a little Pepper, and serve it hot in whatever Dishes you think fit to use it.

To make a Sauce with Truffles.

Peel your Truffles, wash them clean and mince them; put them into a Sauce-pan with some thin Cullis of Veal and Ham; season this with Pepper and Salt, then make it simmer over a gentle Fire: Serve it hot with any Dishes of Butchers Meat roasted or boil'd.

Note, We make Sauces of Morils and Mushrooms the same Way.

To make an Onion-Sauce.

Take some Veal-Gravy and set it to simmer in a Sauce-pan with a couple of Onions cut in slices, season it with Pepper and Salt, strain it through a Sieve, and use it hot.

To make a Sauce called a Poivrade.

Put some Vinegar into a Sauce-pan with a little Veal-Gravy, one whole Leek, an Onion cut in slices, and two or three slices of Lemon; season it with Pepper and Salt, and when it is boil'd, strain it through a Sieve, pour it into a Porringer, and serve it hot with the several Dishes directed in the Receipts.

To make a sweet Sauce.

Put into a Sauce-pan some Vinegar, one Bay-Leaf, a stick of Cinnamon, some Sugar, and make it boil; when it is wasted away to a due Degree, strain it through a Sieve, and serve it hot with all Dishes where it is proper to use a sweet Sauce. Instead of the Vinegar you may make use of Wine.

To make a Sauce with Fennel and green Goosberries.

Put a little Butter into a Sauce-pan and melt it, then put to it a Pinch of Flower, and brown it; add a few minc'd Cives, and moisten your Sauce with some Fish-broth, season'd with Pepper and Salt. When it boils, put in two or three Sprigs of young Fennel; and some well-pick'd Goosberries: Keep it simmering till your Goosberries are enough done, then bind it with a Cullis, and serve it hot where proper.

To make a Sauce-Robert.

Cut some Onions in Dice, toss them up in a Sauce-pan with a little melted Bacon, keeping them always moving; when they are half brown'd, pour off the Fat as clean as you can,

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moisten

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moisten them with Gravy, and let them simmer over a gentle Fire, having first season'd them with Pepper and Salt: When they are done enough, bind them with some Cullis of Veal and Ham; put in some Mustard and a little Vinegar, and use it when you have Occasion; but particularly for roasted Pork.

To make SAUCIDGES.

TAKE some Hogs Flesh, of the best and tenderest Pieces, an equal Quantity of the Fat and Lean; you may mix a little Veal with it; mince it all well together with a little Shalot; season it with Salt, Pepper, a very little sweet Herbs, and some Spices of all Sorts; add to it as big as an Egg of Bread crumm'd very small: Take the smallest Hogs Guts, and having prepar'd them as in the Directions for *Marrow-Puddings*, p. 190. fill them with these Ingredients in the same manner. Prick the Guts from Time to Time with a Pin, as well to let out the Wind as to make them fill the better: When they are full, smooth the Saucidges with your Hand; tie them of the Length you would have them, and broil them over a gentle Fire. Serve them for *Hors-d'Oeuvres*, or use them for Garnishings.

Note, We make Veal-Saucidges in the same manner, only making use of the Lean of a Fillet of Veal instead of that of Pork, and as much of the Fat of Hogs Flesh as of the Lean of Veal. As to all the rest we observe the same Directions.

To make a Saucidge-Royal.

Take some Flesh of Partridges, some of a Pullet or Capon, some Gammon of Bacon, and a little
little

little of a Leg of Veal, all of it raw; add to

First Course

*Supr Savoy
4 Teals*

*Lamb and Chickens
with Collestowers*

Second Course

*Phillet of Beef
and Gigget of Mutton*

Pudding

Patty Goo de roy

*Calves head and
Bacon*

Third Course

*4 Partridges
rosted*

*ary and
eggs*

Asparagras

*Rhyme
Cream*

*Neats
Tongue*

Crawfish

*Ragout
Mele*

Tarts

*Buttered
lobsters*

Dutch beef

*4 Woodcocks
rosted*

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HAVING skinn'd them on both Sides, cut the two Sides from the Body, and each Side down through the middle; then lay each flat cross-ways, and cut it in slices cross-ways, half an Inch thick. When you come up toward the

R 4

thick

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moisten them with Gravy and let them simmer

AS TO all the rest see TO THE SAME DIRECTIONS.

To make a Saucidge-Royal.

Take some Flesh of Partridges, some of a Pul-
let or Capon, some Gammon of Bacon, and a
little

little of a Leg of Veal, all of it raw; add to this some Parsly, Cives, Truffles and Mushrooms, two whole Eggs, the Yolks of three or four more, and a Spoonful or two of Cream; season all this with fine Spices of all sorts, some Salt Pepper and a very little Garlick; shred it all together: Then rowl up this Farce in large Rolls, according to the Quantity you have of it; and to make it hold together in the dressing, cut some very thin slices of a Fillet of Veal, and lay them flat upon a Table, rowl up this Farce in them, and make each Saucidge at least as big as your Wrist, and of a reasonable Length. Having thus prepared your Saucidges, take an oval Sauce-pan, cover it thick at Bottom with Bards of Bacon, and place your Saucidges upon them, so as to touch one another; cover them first with slices of Beef, and then with slices of Bacon, and stew them *à la Braise*, taking care that the Fire be not too violent. They must stew eight or ten Hours; then take them off the Fire, and set them to cool in the same Sauce-pan. When you are ready to serve, take off the Fat with your Hand; take out your Saucidges, being careful not to break them; take off the Veal slices in which you rowl'd them up; then with a sharp Knife cut them in Slices, lay them handsomely in a Dish or Plate, and serve them cold.

To dress SCATE or THORNBACK, the
Dutch or English way.

HAVING skinn'd them on both Sides, cut the two Sides from the Body, and each Side down through the middle; then lay each Half cross-ways, and cut it in slices cross-ways, half an Inch thick. When you come up toward the

R 4

thick

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thick Part, cut it thinner ; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fish is fresh, it will make it curdle and turn crimp. Then boil it in a Brass-Dish, with Water, Salt, and Vinegar ; skim it well in the Boiling ; put your Liver a boiling two or three Minutes before you put in your cut Fish, which will be boil'd in a quarter of an Hour ; take up your slices carefully, that you break them not ; for they will be turn'd round like a Hoop, and very tender ; drain them well and slip them into your Dish, with some Sippets under them. Let your Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flower, the Yolks of two Eggs, some scrap'd Nutmeg, a little beaten Pepper, and minc'd Anchove ; draw this up together to the thickness of a Cream ; then put in a good Spoonful of Mustard, and half a Lemon ; pour it hot over your Fish, and lay the Liver upon it. Let your Garnishing be a little pick'd Parsly, clean wash'd. So serve it.

This Sauce is proper for boil'd Smelts, or Sparlings ; or for boil'd fresh Herrings.

To dress a Scate or Thornback au Court-Boüillon.

Gut it and wash it well in Water ; then boil it in Water, with Vinegar, Salt, Pepper, Cloves and savoury Herbs. When it is almost boil'd, throw in the Liver to boil a Moment ; then take the Fish off the Fire, and let it stand in its own Liquor. When it is almost cold, take it up, skin it and pick out the Thorns ; having clean'd it well, lay it in a Dish, and serve it with a brown Sauce, made of oil'd Butter and Parsly toss'd up in it, with a Drop of Vinegar.

To dress Scate with Anchove-Sauce.

The Scate being boil'd as in the last Receipt, let it stand to cool, then skin it and take out the Thorns in like manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-Dish of Coals: Mean while prepare the following Sauce. Put into a Sauce-pan some fresh Butter and a Pinch of Flower; season it with Salt, Pepper and Nutmeg, moisten it with a little Vinegar and Water. Wash a couple of Anchoves, mince them and put them into the Sauce, and turn it over the Stove; when the Sauce is thicken'd, pour it on your Scate and serve it for the first Course.

At another Time you may serve it with Capers in a white Sauce, or with a Cray-fish Cullis in white Sauce likewise, and pour it on your Fish.

To fry Scate, with a brown Sauce.

Gut your Scate, cut it in two in the middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flower, and fry it in clarify'd Butter; when it is fry'd, take it up, drain it and put it into a Sauce-pan. Make a brown Sauce as follows. Mince some Cives and Parsly; set a Sauce-pan over a Stove with a Lump of fresh Butter and melt it; then put in a little Flower and brown it; when it is brown'd put in the Cives and Parsly, together with some Fish-broth or Juice of Onions, season it with Salt and Pepper; let it simmer a while, then put it into the Sauce-pan to your Scate, with some minc'd Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind your
Sauce

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Sauce with a Cray-fish or other good Cullis, pour it on your Scate and serve it.

At other Times the Scate being fry'd, and having simmer'd in the brown Sauce as above, we dish it up, pour on it a Ragoo of Cray-fish, or of Milts, or of Muscles. See the manner of making them in their respective Articles.

S H A D

IS a Sea-fish, which nevertheless often comes into fresh Water; where having continued some Time, it becomes much better than when it is taken in the Sea.

To broil a Shad.

Scale it and score it on the Sides; then rub it over with Butter, strew it with Salt, and broil it brown upon a Gridiron over a small Fire: Serve it with a Sauce of Sorrel and Cream: To the Sorrel add some Parsly, Charvil, Cives, Salt, Pepper, Nutmeg and good Butter. Or else you may serve it with a Ragoo of Mushrooms; or with a brown Sauce with Capers: Or lastly, with a Sauce made of fresh Butter, minc'd Parsly and Cives, together with some Capers, all toss'd up in a Sauce-pan with the usual Seasonings, and the Liver of the Shad bruised in the Sauce to thicken it; otherwise you may bind it with a Cray-fish or other meagre Cullis.

To dress a Shad au Court-Bouillon.

Having scaled and scored it, boil it in White Wine with a little Vinegar, Salt, Pepper, Bay-Leaf, Onions stuck with Cloves, slices of Lemon, and

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and a lump of Butter ; when it is boil'd ; serve it dry on a Napkin for a Dish of the first Course.

To fry S M E L T S.

L A Y them to marinate in Vinegar, Salt, Pepper, Bay-Leafs, and Gives, then dry them well with a linen Cloth, drudge them well with Flower and fry them. So serve them hot with fry'd Parsly.

To dress Smelts in Ragoo.

Put them into a Sauce-pan with Butter, a little White Wine, scraped Nutmeg, sliced Lemon, and fry'd Flower ; when they are almost enough, add some minc'd Capers and serve them.

To dress Smelts au Court-Bouillon.

Put them into a Stew-pan with White Wine, sliced Lemon, Pepper, Salt and Bay-Leaf ; when they are enough, serve them on a Napkin with green Parsly, or else with the Ramolade, for which you have the Receipt in Letter R. p. 228.

To dress S N I P E S in Ragoo.

S L I T them in two, but take out nothing from their Bellies ; toss them up with melted Bacon, season them with Salt and Pepper, the Juice of Mushrooms, and when they are enough, squeeze in some Lemon and serve them.

To make a Surtout of Snipes.

Take the Breasts of Pullets, Chickens and Partridges ; mince them with some blanch'd Bacon,
some

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some Veal-Sweetbreads, some Truffles and Mushrooms, some Beef-Marrow, the Crum of two *French* Rolls soak'd in Milk; all sorts of sweet Herbs, a little Cream-Cheese, and as much Cream as you judge convenient; all this being well minc'd and season'd, put in the Yolks of four or five Eggs and one or two of the Whites; make round Balls of some of this Farce as big as Walnuts, rowl them in beaten Eggs, and then in Bread crumm'd very fine. Lay a Rim of them round the Dish in which you intend to serve your *Surtout*. Then, your Snipes being roasted and cold, make a *Salmigondin* of them, [for which see the Receipt, p. 228] and lay it in the Dish; cover it with the Remainder of your Farce, smooth it over with beaten Egg, drudge it with fine Crums of Bread, and bake it in an Oven till it is of a fine brown Colour, then serve it warm for the first Course.

To fry S O L E S.

Having gutted and wash'd your Soles, dry them well, drudge them with Flower and fry them in clarify'd Butter till they are of a fine brown colour; then drain them dry, and having laid a Napkin in the Dish you intend to serve them in, place them upon it with fry'd Parsly, and serve them for the first Course. We generally eat them with Salt, Pepper, and the Juice of Orange or Lemon.

To dress Soles in Champaign Wine.

Take some middle-siz'd Soles, and having gutted and scaled them, cut off the Head, the Tail, and the Fins all round them; lay them in a Stew-pan

pan, season them with Salt, Pepper, an Onion stuck with Cloves, a Bunch of sweet Herbs, some whole Cives, minc'd Parsly, and slices of Lemon: Pour on them a Pint of *Champaign* Wine, and a little Fish-broth, to which add a Lump of Butter, and some Crum of Bread grated very fine; set all this over a Stove with a quick Fire. When the Soles are enough stew'd, and the Liquor is wasted away as it ought, thicken it with a brown Cullis, or with one of Cray-fish; lay the Soles handsomely in a Dish, pour the Sauce upon them, and serve them warm for the first Course.

Fry'd Soles with a brown Cullis.

Having gutted, scal'd, wash'd and dry'd your Soles, slit them along the Back, and fry them; when they are fry'd, cut off the Head, and the End of the Tail; set a Sauce-pan over a Stove with a little bit of Butter, put in it a little shred Cives and Parsly; when it is fry'd a little, moisten it with Fish-broth, season it with Salt and Pepper, let it simmer a while, then put in some Capers, bind your Sauce with a brown Cullis, put in the Soles to simmer in it; then lay them in a Dish, pour the Sauce upon them and serve them.

Soles with Cucumbers.

When your Soles are fry'd as in the last Receipt, set them to drain. Take three or four Cucumbers, cut them in two, take out the Seeds, and cut them in Dice; lay them to marinate two Hours with an Onion cut in Slices, Pepper, Salt and a little Vinegar; turn them in it from Time to Time; then dry them in a Napkin; melt some Butter in a Sauce-pan, put in the Cucumbers

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bers and brown them, then moisten them with Fish-broth, and keep them simmering over a gentle Fire ; when they are done enough, take off all the Fat, and bind them with a brown Cullis, or else with a Brown made of fry'd Flower : Put your fry'd Soles into the Sauce-pan to your Cucumbers, and when they have simmer'd a while among them, dish them up, pour the Ragoo upon them and serve them.

To dress Soles en Fricandeaux.

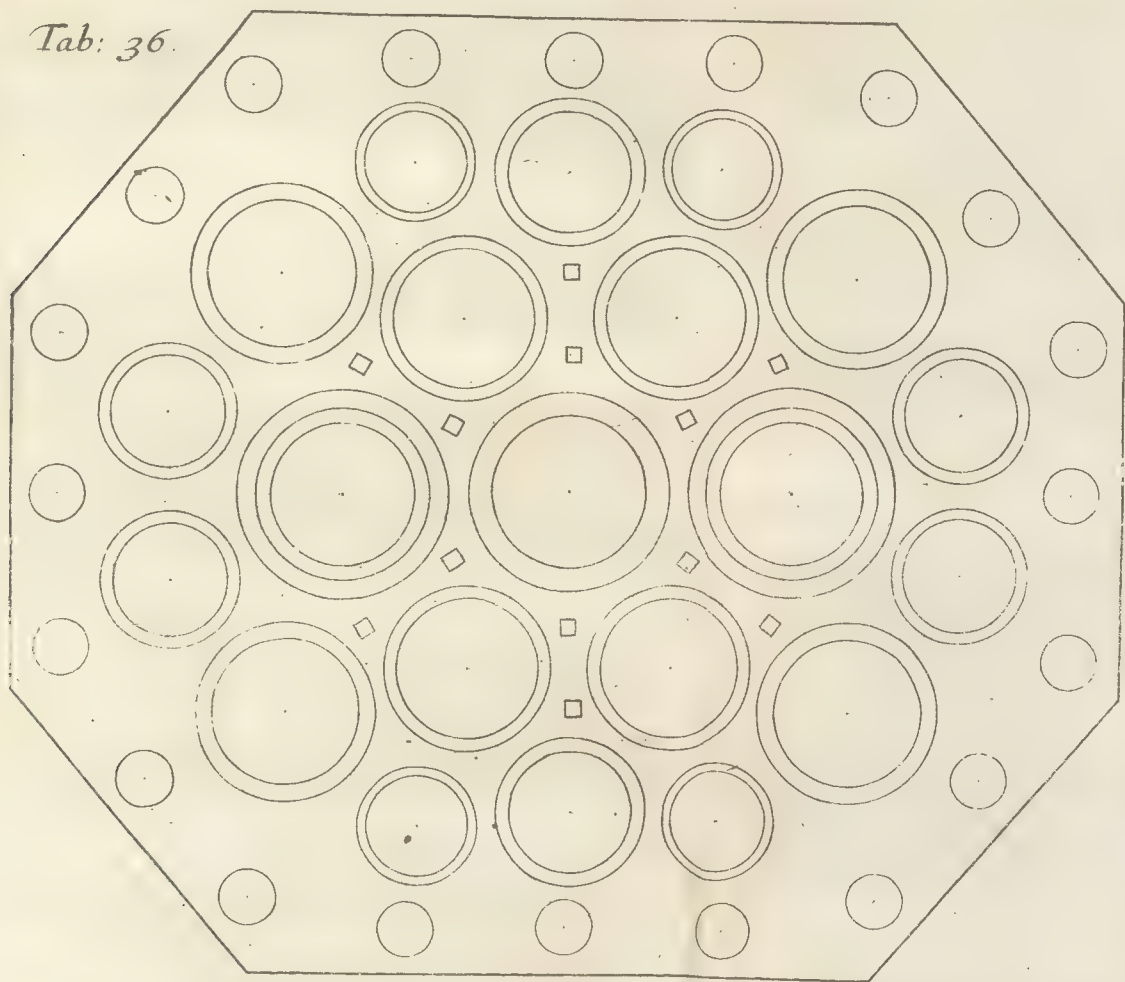
Gut your Soles and scrape them ; then having wash'd and dry'd them, cut off the Heads, Tails and all the Fins quite round them ; then flay off the upper Skin, lard them with the smallest Lardons ; and drudge them with a little Flower. Put some melted Bacon into a Sauce-pan, set it over a Stove, and when it is very hot, lay in the Soles one by one, and brown them : When they are of a fine Colour take them up. Mince some Truffles or some Mushrooms very small, and lay them in a Dish, with some Essence of Ham, and some Cullis of Veal and Ham, of each an equal Quantity : Then place your Soles in the Dish, the larded Side upmost, cover them with another Dish, and set them to simmer over a gentle Fire ; when they are done enough, take out the Soles, pour the Cullis into the Dish you intend to serve them in, squeeze in the Juice of a Lemon, lay your Soles in the same Dish and serve them warm.

Soles farc'd, with a Ragoo of Cray-fish.

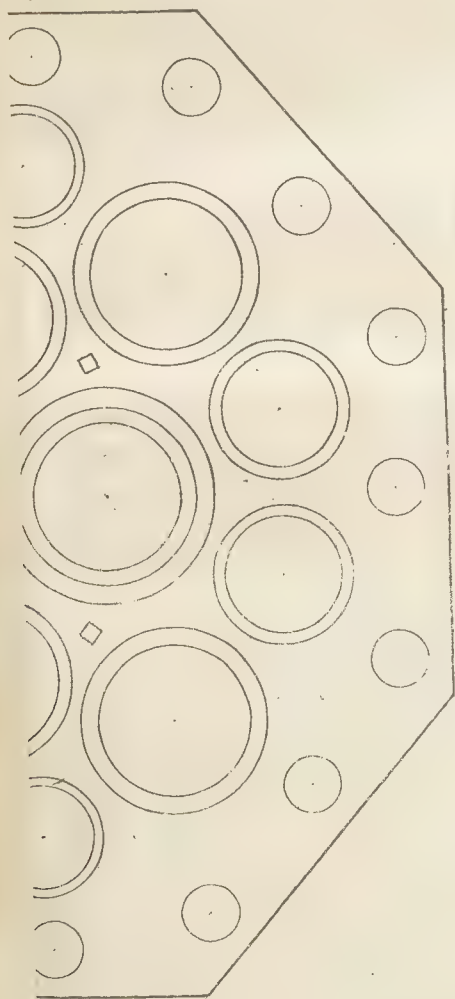
Take some Soles, and having gutted, scrap'd, wash'd and dry'd them, cut off the Heads and the Tails ; slit them along the Back, and take out
the

A Table for 20 Persons, cover'd with 21 Dishes, & 12 Hors-d'œuvres.

Tab: 36.



Dishes, & 12 Hors-d'œuvres.



the Bone. Take a finail Sole and bone it; lay the Flesh on a Table, with a little Parsly and some Cives, some Mushrooms, the Yolks of three or four raw Eggs, the bigness of an Egg of Bread soak'd in Cream, and fresh Butter in proportion. Season this with Salt, Pepper, sweet Herbs and a little Spice, mince it all well together and pound it in a Mortar; then farce your Soles with it. Rub the Bottom of a Dish or Pasty-pan over with Butter, season it with Salt, Pepper, a very little sweet Herbs, and minced Parsly, together with a couple of whole Leeks; then turn in the Soles, the farced Side down-most, and season the up-most Side of them with Salt, Pepper and Nutmeg; sprinkle them over with melted Butter, drudge them slightly with Bread crumm'd very fine and set them to bake in an Oven or under a Baking-Cover, when they are done enough and of a fine brown Colour, lay them in a Dish, and pour a Ragoo of Cray-fish upon them. We likewise serve them with a Ragoo of Oisters, or of Mushrooms, or of Truffles.

Farced Soles, with Anchove Sauce.

Farce and dress your Soles as in the last Receipt. *Make a white Sauce as follows: Put some fresh Butter into a Sauce-pan, with a pinch of Flower, and some Salt, Pepper, and a little Nutmeg; to which put a Spoonful of Water and a Drop or two of Vinegar. Wash a Couple of Anchoves, take out the Bone and mince them; put them into the Sauce with some whole Cives, and a slice or two of Lemon; keep turning the Sauce over a Stove; and when it is thicken'd, put in a little brown Cullis, or else some Cullis of Cray-fish, pour it into the Dish in which you intend

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tend to serve your Soles, which having fry'd of a fine brown Colour, lay them on the Sauce and serve them.

We sometimes serve these farc'd Soles dry, laying them on a Napkin with a Garnishing of fry'd Parsly.

To dress Soles à la Sainte-Menehour.

Having gutted, scraped, wash'd and dry'd the Soles, cut off the Fins. Put a Quart of Milk into a Sauce-pan, and make it boil; then pour it into another Sauce-pan and put the Soles to it, with a piece of Butter as big as your Fist; let your seasoning be Salt, Pepper, some sliced Onions, some whole Cives, some Bay-Leafs, Parsly, Basil, and sweet Spices: Stew your Soles in these Ingredients, and when they are enough, set them to cool in their own Liquor; when they are cold take them out, rub them over with a little of the Fat of the Liquor, drudge them with very fine Crums of Bread, and lay them to broil over a slack Fire; when they are broil'd finely brown, lay a Napkin in the Dish you mean to serve them in, place the Soles upon it, and serve them. You may set in the middle of the Dish a Saucer with some of the Ramolade for which you have the Receipt in Letter R. p. 228.

We likewise dress sliced Soles in the same Manner. And if you would fry them, you need only, when they are stewed as above, take them out of their Liquor, dip them in beaten Eggs, drudge them with Bread crumm'd very fine, and having fry'd them brown, drain them well and serve them on a Napkin with fry'd Parsly.

To make a Surtout of Soles.

Make a Farce of the Flesh of a Carp and an Eel as follows: Mince it on a Table with some Mushrooms, Parsly and Cives; season the whole with Salt, Pepper, a little sweet Herbs and Spice; and put it in a Mortar. Take the bigness of two Eggs of the Crum of Bread, put it into a Sauce-pan with some Cream or Milk, and boil it over a Stove; when it comes to be half thicken'd, put in the Yolks of two Eggs, stir them well about in it, and when it is boil'd very thick, take it off and set it a cooling: Mean while the Farce being well pounded, add to it as much Butter as your Discretion thinks fit, three or four Yolks of raw Eggs, and the Bread-Cream; pound the whole again together; then take it out of the Mortar: Fry two or three Soles, and when they are fry'd, raise up the Flesh in long Flakes or Slices; set a Sauce-pan over a Stove with a Lump of Butter, a handful of small Mushrooms, and some Truffles cut in slices; toss them up, moisten them with a little Fish-Broth, season the whole with Salt, Pepper, and a Bunch of sweet Herbs, and boil it: When it is enough boil'd, take the Fat clean off; and having bound the Sauce with a brown Cullis, or one of Cray-fish, put in the slices or flakes of your Soles, and let them simmer over a gentle Fire, then take them off and set them a cooling. Take a silver Dish, spread the Bottom of it with some of the Farce round it. When your Ragoo of Soles is cold, pour it into the Dish, and cover it over with some of the same Farce. Dip a broad Knife in beaten Eggs, and rub it gently over the Farce to make it lie smooth; lay all round it some
S thin

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thin slices of Bread, sprinkle it over with melted Butter, drudge it with very fine Crums of Bread, and set it to bake in an Oven; when it is baked and of a fine Colour, take it out of the Oven, clear it well of the Fat, wipe the Brims of the Dish very clean, and serve it hot for the first Course.

Note. We make all sorts of *Surtouts* of Fish in the same Manner; that is to say, always with the same Farce; 'tis only the Ragoo you put in, that makes the Difference, and gives the Name to it.

Soles with Fennel.

Take the largest Soles you can get; and after you have gutted, scraped, wash'd and dry'd them, cut off the Heads and the Tails; melt some Butter, into which put a little Pepper and Salt, and rub the Soles in it; lay some green Fennel on a Gridiron, place the Soles upon it, and broil them over a slack Fire; when they are broil'd on one side, turn them on the other, and put fresh Coals under the Gridiron. Mean while make a Sauce as follows: Mince some Cives and Parsly, put it into a Sauce-pan with a little Butter and set it over a Stove; keep it in motion from Time to Time, and moisten it with a little Fish-broth; when it is wasted away as much as it ought to be, put in two minced Anchoves, with a few Capers, bind it with a good brown Cullis, and put it into the Dish you intend for your Soles; take them off from the Gridiron, pick off any of the Fennel that may chance to stick to them, lay them in the Dish to your Sauce, and serve them.

Note. We dress Trouts, slices of Salmon and small Barbels in the same Manner.

Soles with sweet Herbs.

Having clean'd your Soles, cut off the Heads and Tails, slit them along the Back; rub a silver Dish or a Patty-pan with Butter; season with Salt, Pepper, a very few sweet Herbs, some shred Parsly and whole Cives; then lay in your Soles, season them above as under, sprinkle them with melted Butter, drudge them with very fine Crums of Bread, and set them into an Oven; when they are bak'd, and of a fine brown Colour, draw them out of the Oven, take off all the Fat, pour a Sauce of Anchoves under them, and serve them for a Dish of the first Course.

Soles with Lettuce.

Farce and dress your Soles in the same Manner as is directed above in the Receipt, *Soles farced, with a Ragoo of Cray-fish.* Take two or three dozen Hearts of Cabbage-Lettuce, and having blanch'd them in scalding Water, throw them into cold; take them out, squeeze them, and cut them in two, toss them up in a Sauce-pan with a little fresh Butter, moisten them with Fish-broth, season them with Salt, Pepper and a Bunch of sweet Herbs; set them to simmer over a gentle Fire, and when they are done, take off the Fat, bind them with a brown Cullis, see that your Ragoo be well relish'd, and put it into the Dish in which you intend to serve your Soles, which being baked and of a fine brown Colour, lay them on your Lettuce and serve them warm for the first Course.

S O O P S.

To make Soop de Santé, the French Way.

PUT over twelve Pound of Beef, season'd moderately with Spices and Salt; boil it till your Broth is strong, strain it out to a good Knuckle of Veal blanch'd; then boil it up a second Time, putting your Pullet to it that you design to serve in the Middle of your Soop; let it boil till it comes to the strength of a Jelly; put to it in the boiling a bit of Bacon, that is not rusty, stuck with six Cloves. Your Broth being thus ready, at the same Time make a Pan of good Gravy, thus. Take a Stew-pan or brass Dish, place in the Bottom of it a Quarter of a Pound of Bacon, cut in slices, clean from Rust, likewise the Bigness of half an Egg of Butter; take five or six Pounds of a Fillet of Veal, and cut it in slices, twice as thick as you do for *Scotch Collops*, and place it on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal, use Buttock-Beef. Set it over a clear Fire, not very hot, and let it colour by degrees. Give it an Hour and a half to colour. When it begins to crack, put a little of the Fat of your boiling Broth to it; stir it as little as possible because it makes it thick, and throw in three or four slic'd Onions, one Carot, two Turneps, a little Parsly, a sprig of Thyme, a little whole Pepper, and Cloves. All these Ingredients being fry'd together till you think it comes to a good Colour, if in Summer, a few Mushrooms will give it a good Taste. When it is of a good Colour, add to it your boiling Broth from your Knuckle of Veal, leaving some to keep your Veal and Pullet white,

white, to soak your Bread with it for your Soop, and other uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford; such as Celery, Endive, Sorrel, a little Charvil or Cabbage-Lettuce well pick'd and wash'd; mince them down with your Mincing-knife, and squeeze the Water from them; place them in a little Pot, or deep Sauce-pan; put to them so much of your Broth and Gravy, as will just cover them; let them boil tender; then take the Crufts of two *French* Rolls, and boil them up with three Pints of Gravy, and strain it thro' a Strainer or Sieve, and put it to your Herbs: If you have no *French* Bread to thicken it with, take the Bigness of an Egg of Butter, a small Handful of Flower, and brown it over the Fire, and a little minc'd Onion, if the Eaters be Lovers of it; if not, let the Onion that was in your Gravy serve. Add to your Brown some Gravy, and boil it, and strain it thro' a Sieve to your Herbs, instead of *French* Bread. Let your Herbs be pretty tender, before you put your Thickening in: Boil all together half an Hour, and skim off the Fat. Place in the Bottom of your Dish that you intend to serve your Soop in, some *French* Bread in slices, or the Crust dry'd before the Fire, or in an Oven; boil it up with some of your Broth; so put your Fowl and Herbs on the Top of it. Let your Garnishing be a Rim on the Outside of it, of Celery or Endive tender boil'd in good Broth, and cut in pieces about three Inches long; if you cannot spare Herbs, take a Bit of forc'd Meat and boil'd Carot to garnish it. So serve it hot. Take care there is no Fat on it. This is a Summer, or a Winter Soop, where you can have Herbs. This is the Soop the

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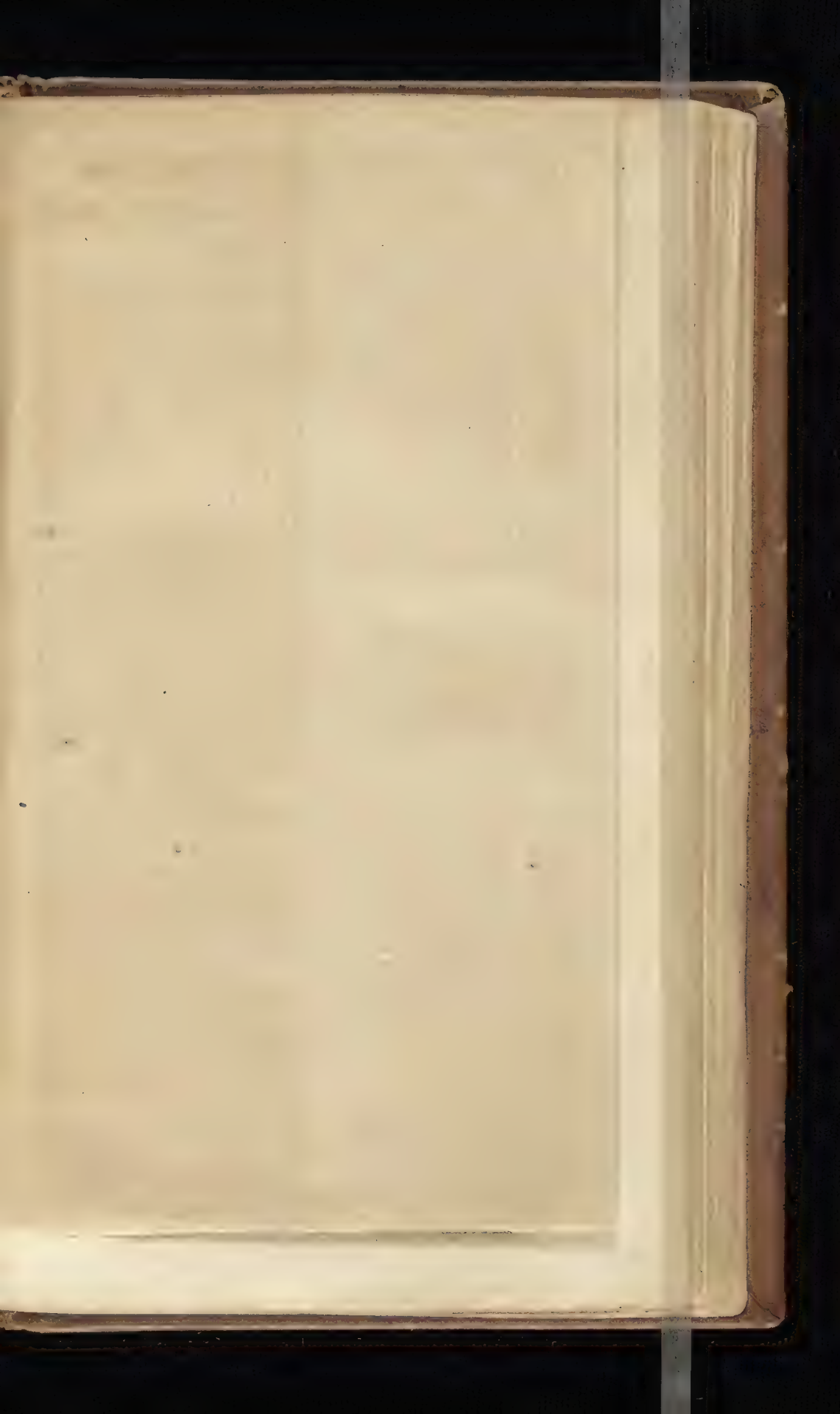
French call Soupe de Santé, i. e. healthful or wholesome Soop.

To make Soop de Santé, the English Way.

Your Broth and Gravy being ready as in the above Receipt, instead of Herbs, take Carots and Turneps, and cut them in square Slices, an Inch long, and the Bigness of a Quill; blanch them off in boiling Water, but blanch the Carots more than the Turneps, the last only two or three Boils, and strain them out in a Cullender from the Water they were blanch'd in; then take two Quarts of Gravy, the Crust of two *French* Rolls, and boil them as before directed, strain it thro' a Strainer or Sieve, and put to it the Carots and Turneps; let them boil gently in it over the Fire till they are tender; your Bread being soak'd in your Dish, put in the Middle of it a Knuckle of Veal, or a Pullet or Chicken. Let your Garnishing be Carot or Turnep cut in small Dice, and boil'd tender; skim off the Fat. So serve it.

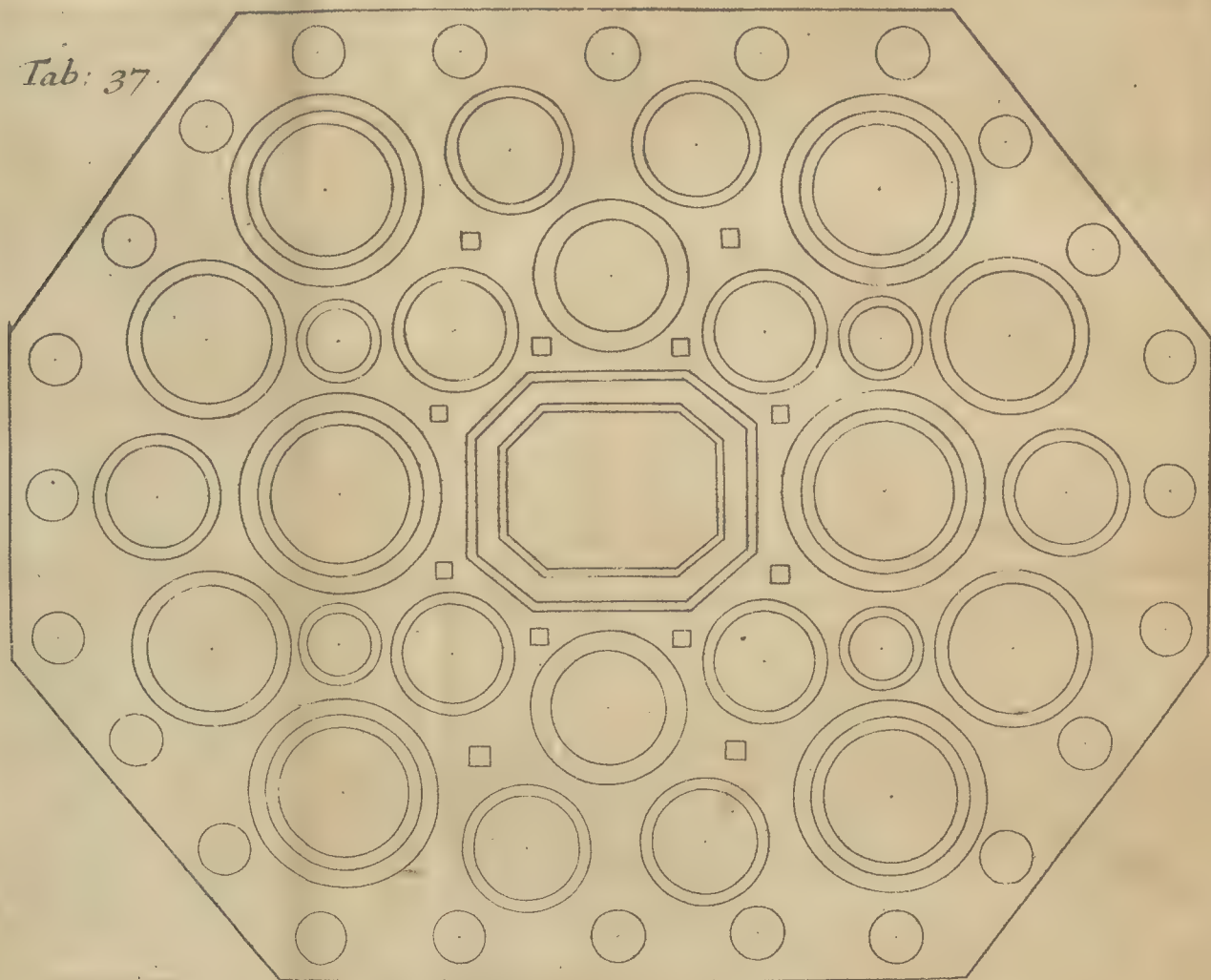
To make a meager Soop de Santé for Fish days.

Provide your Herbs as in the Receipt for the Soop de Santé after the *French* Way; tosse them up in Butter and a little Onion, take off all the Fat; put to them some Water from boil'd Pease, or fair Water boiling hot, and boil them very tender: When you are ready to serve, put to them a Brown of Flower, prepar'd as above p. 232. Lay in the middle of your Dish a *French* Roll fry'd, the Crum being taken out at the Bottom; cover the Bottom of your Dish with the Crust of *French* Rolls, lay your Herbs upon it, then fill the Dish with the Soop, let it simmer a while over a Stove



A Table for 24 Persons, serv'd with 27 Dishes, and 12 Hors-d'œuvres.

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to soak the Bread, garnish it with Carots and Turneps; so serve it.

To make a white Soop for Fish-Days.

Take six Heads of Endive, a handful of Sorrel, a little Charvil, Parsly, and Onion, wash them all clean and mince them small; then stew them down in a Sauce-pan, with a Quarter of a Pound of Butter, for a Quarter of an Hour; then add two Quarts of boiling Water, or Water from boil'd Pease: Your Herbs being boil'd tender skim the Fat off, and thicken them with the Yolks of ten or twelve Eggs, according to the Bigness of your Dish; scrape in a Nutmeg, and add the Juice of half a Lemon, if your Sorrel is not sharp enough. Your Bread being soak'd in your Dish put in the middle of it a *French Roll* fry'd. Let your Garnishing be eight or ten poach'd Eggs, and fry'd Bread betwixt 'em, on the Outside of your Rim on the Dish, cut in small Dice; you may put a poach'd Egg on the Top of your *French Roll* in the middle of your Soop, being just thicken'd up with your Eggs hot over the Fire. Take your Dish off the Fire and set it on the Table, before you fill it up, that your Eggs may not curdle in your Soop. So serve it.

To make Pease-Soop, or Purée, as the French call it.

Take some good Broth, made of Veal, Fowl, and Beef, as in the first Receipt; if in Summer, take Green-Pease; if they be very young, give them but a little boil in Water, strain 'em out, and pound them in a Mortar; make a Cullis in a Sauce-pan with the Things following. A Quarter of a Pound of Butter, half a Quarter of a

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Pound of Bacon cut in small Dice, two Onions slic'd, a sprig of Thyme, a little Parsly, the Crust of a *French* Roll, a little whole Pepper and Cloves: Fry all these over the Fire gently, till your Bread is pretty crisp, but take care you burn not your Herbs. This being done, add to it two or three Quarts of Broth, according to the Quantity of your Pease, and Bigness of your Dish; so boil it up, and skim the Fat off, before you put in your beaten Pease; then mix your Pease in your Cullis over the Fire, and let them boil up together, so strain them thro' a Strainer or Sieve; this being done, and your Bread soak'd in your Dish, you may put in your Dish a Duck or Ducklings, a green Goose, or Pigeons, or a Knuckle of Veal. Let your Garnishing be Cucumbers split, and the Cores taken out, boil'd tender in good Broth, round a Rim of Paste or forc'd Meat. If your Pease be very young, you may put a few whole ones in your strain'd *Purée*, being first tender boil'd in Water or small Broth. So serve it. In the Winter-time, you may take blue Pease, and boil them first tender in Water, and then strain them out from it, and put them into your Cullis of Broth and Ingredients above-mention'd, only colouring it with a little Juice of Spinage, instead of Green-Pease; in your strain'd *Purée*, you may use the Tops of Asparagus, cut in Bits and tender boil'd. Your Garnishing, Asparagus; you may stew a little Sorrel in this *Purée*. So serve it.

To make a Pease-Soop for Fish-Days.

Provide and order your Pease according to the Directions in the last Receipt, only instead of the Broth and other Ingredients of Flesh, make use of the meager Broth, for which we have given Directions

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rections p. 29. and instead of the Fowl in the middle of your Soop, put a *French* Roll fry'd in Butter. Your *Purée* must be of the Thickness of Cream; and forget not to make your Bread simmer and soak well in the Dish. Let your Garnishing be a Rim of Paste and cut Lemon round it.

To make Soop au Bourgeois.

Having good Broth and Gravy in Readiness, take four Bunches of Celery, and ten Heads of Endive, wash them clean, and take off the Outside; cut them in pieces an Inch long, and swing them well from the Water. This Soop may be made Brown or White: If you intend it Brown, put your Herbs into two Quarts of boiling Gravy, having first blanch'd them in boiling Water five or six Minutes; then take the Crust of two *French* Rolls, boil it up in three Pints of Gravy, strain it thro' a Strainer or Sieve, and put it to the Herbs, when they are almost ready; for that is to be minded in all Soops, that your Thickening is not to be put in, till your Herbs are almost tender: You may put in the middle of your Soop a Pullet, or Chickens. Let your Garnishing be a Rim, and on the Outside some of your Celery cut in pieces three Inches long, your Bread being soak'd in some good Broth or Gravy, and your Herbs boiling hot. So serve it. This is what the *French* call *Soupe au Bourgeois*: i. e. The Citizens Soop.

To make Soop au Bourgeois in the Spring, when there is no Celery nor Endive.

Take twelve Cabbage-Lettuce, six green Cucumbers, pare them and take the Cores out, cut
both

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both Cucumbers and Lettuce in little Bits about an Inch long, scald 'em off in boiling Water, and put them to clear, strong Broth; let 'em boil tender with a Handful of Green Pease. The Fowl that you intend to put in the Middle of your Soop, you may boil with your Herbs; skim the Fat off, boil your Bread with some of the same Broth. Let your Garnishing be Cucumbers and Lettuce. Use no Thickening in this Soop. So serve it.

To make a Turnep-Soop.

Having good Veal-Gravy in Readiness, take some good Turneps, pare them and cut them in Dice, one or two Dozen, according to their Size, and the Bigness of your Dish; fry 'them of a brown Colour in clarify'd Butter or Hogs Lard. Take two Quarts of good Gravy, and the Crusts of two *French* Rolls, boil'd up together and strain'd thro' a fine Strainer. Your Turneps being strain'd from the Fat they were fry'd in; put them together, boil them till tender. You may rost a Duck to put in the Middle. Let your Garnishing be a Rim, on the Outside of it some small dic'd Turneps boil'd white in Broth, and betwixt every Parcel of them, a piece of fry'd Turnep, in shape of a Cocks-comb. Soak your Bread in some good Fat and Gravy; and serve it.

To make a Soop of Savoys or Cabbage.

Let your Savoys be cut in four pieces, and three Parts boil'd in fair Water; then squeeze them when cold, with your Hand, clean from the Water; place them into a large Sauce-pan or little brass Dish, such a Quantity as your Dish will

will hold: There must be Room betwixt each piece of Savoy to take up Soop with a large Spoon. Put them a boiling with as much Broth or Gravy as will cover them. Set them a Stewing over the Fire two Hours before Dinner. At the same time, take a Sauce-pan with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flower, keep it stirring till it is brown; put to it two minc'd Onions, and stir it a little afterwards; then put to it a Quart of Veal-Gravy, boil it a little, and pour it all over your Savoys. You may force Pigeons betwixt the Skin and the Body with good forc'd Meat, made of Veal; or you may take a Duck or Ducklings, being truss'd up for boiling; then fry them off, and put 'em a Stewing with your Savoys. Let a little Bacon, stuck with Cloves, be put in with them to stew. Let your Garnishing be a Rim, and on the Outside of it slices of Bacon, a little Savoy betwixt each Slice. Taking the Fat clean off, soak your Bread in your Dish, with some good Broth or Gravy; place your Savoys at a due Distance, and your Fowl in the Middle. So serve it.

To make Soop with Vermicelly.

Take two Quarts of good Broth made of Veal and Fowl, put to it about Half a Quarter of a Pound of Vermicelly, a bit of Bacon stuck with Cloves; take the bigness of Half an Egg of Butter, and rub it together with Half a Spoonful of Flower, and dissolve it in a little Broth to thicken your Soop: Boil a Pullet or Chickens for the Middle of your Soop. Let your Garnishing be a Rim, on the Outside of it cut Lemon, soak your Bread in your Dish with some of the same Broth.

Take

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Take the Fat off, and put your Vermicelly in your Dish. So serve it.

You may make a Rice-Soop the same Way, only your Rice being first boil'd tender in Water, and it must boil an Hour in strong Broth, but half an Hour will boil the Vermicelly.

To make Soop-Lorraine.

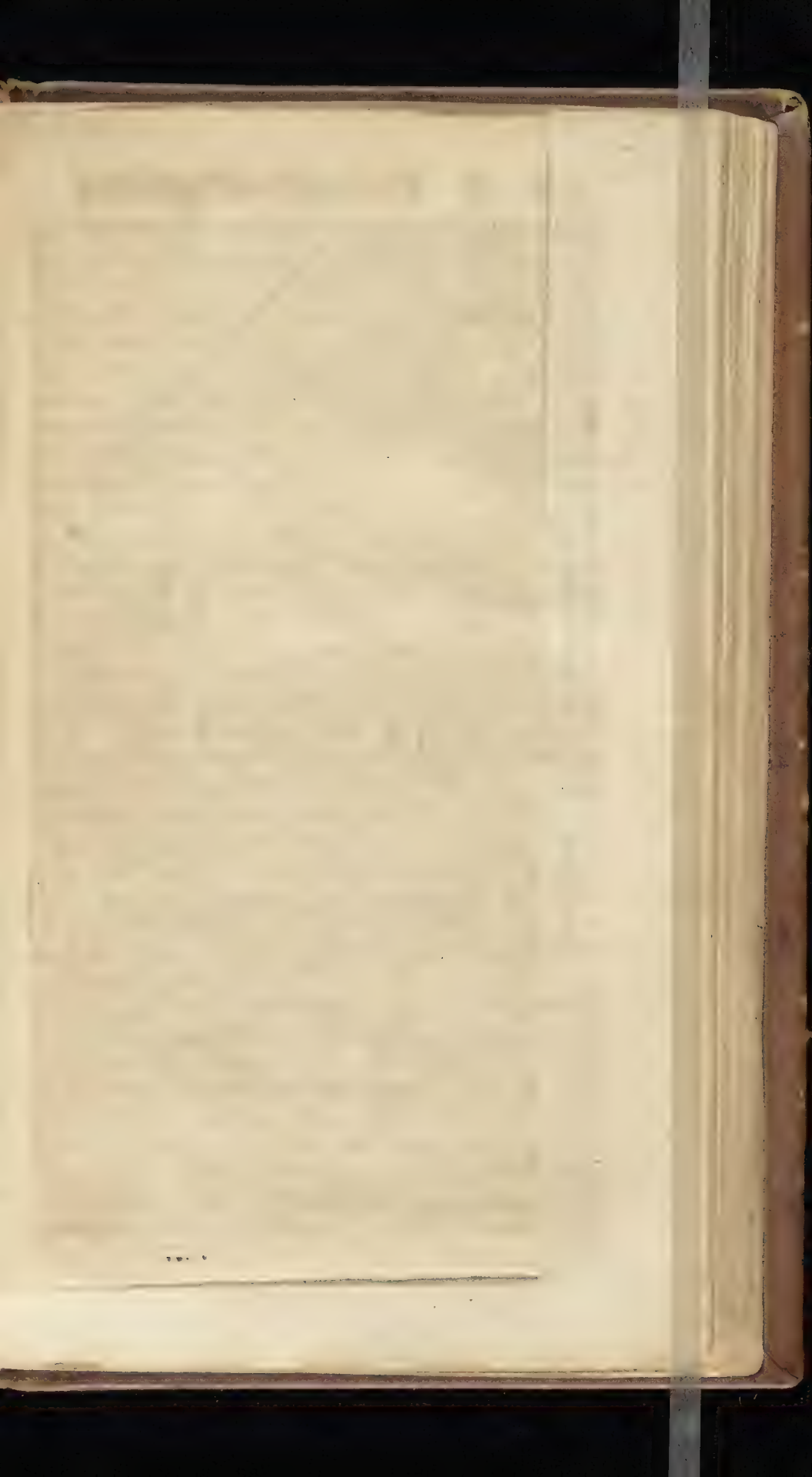
Having very good Broth made of Veal and Fowl, and strain'd clean, take a Pound of Almonds, and blanch them, pound them in a Mortar very fine, putting to them a little Water to keep them from Oiling as you pound them, and the Yolks of four Eggs tender boil'd, and the Lean of the Legs and Breast of a roasted Pullet or two. Pound all together very fine; then take three Quarts of very good Veal-Broth, and the Crust of two *French* Rolls cut in slices; let them boil up together over a clear Fire, then put to it your beaten Almonds, let them just boil up together, strain it thro' a fine Strainer to the Thickness of a Cream, as much as will serve the Bigness of your Dish; mince the Breasts of two roasted Pullets, and put them into a Loaf as big as two *French* Rolls, the Top cut off, and the Crum cut out; season your Hash with a little Pepper and Salt, a scraped Nutmeg, and the Bigness of an Egg of Butter, together with five or six Spoonfuls of your strain'd Almonds: Let the Bread that you put in the Bottom of your Soop be *French* Bread dry'd before the Fire, or in an Oven. So soak it with clear Broth, and a little of your strain'd Soop; place your Loaf in the Middle, put in your Hash warm; you may put four Sweetbreads, tender boil'd, about your Loaf, if you please. Let your Garnishing be a Rim, and slic'd Lemon. So serve it.

To make a Cray-fish Soop.

Your Cray-fish being boil'd, pick the Shells off of the Tails of 'em, and leave the Bodies, Tails and Legs together, prepare two Dozen in this manner to garnish your Dish: If your Dish is large, you ought to have a hundred Cray-fish. Pick the Tails out of the rest from the Shells; put them in a Sauce-pan; then you'll find a little Bag at the End next the Claws, which is bitter like Gall, that you must take care to throw away; likewise you must throw away any thing that is white and woolly in the Belly. Then put the Shells in a marble or wooden Mortar, and pound them to a Paste. While your Shells are thus pounding, put in a large Sauce-pan or Stew-pan, three Quarters of a Pound of Butter, the Crust of two *French* Rolls, three or four Onions slic'd, two Dozen Corns of whole Pepper, one Dozen of Cloves, a Sprig of Thyme, and a Handful of Parsly; fry these Ingredients softly over the Fire half a Quarter of an Hour, till your Bread is crisp, but take care you do not burn your Herbs. At the same time, take care to prepare your Fish for your Stock, which is to be two Carps, two Eels, and a Thornback; if you cannot have Carp, you must use Whitings or Flounders, in the place of Carp, with your Eel and Thornback; skin the Carps and Eels, and cut the thick Fish from the Back of your Carp, and save it to make a forc'd Meat of: And likewise save the Head and Bones of your Carp as you can, in order to be forc'd in the Middle of your Soop. Then chop your Eel to pieces, and skinn'd Thornback or what other fresh Fish you have, to the Quantity of four or five pound Weight; and put them to your above-mention'd
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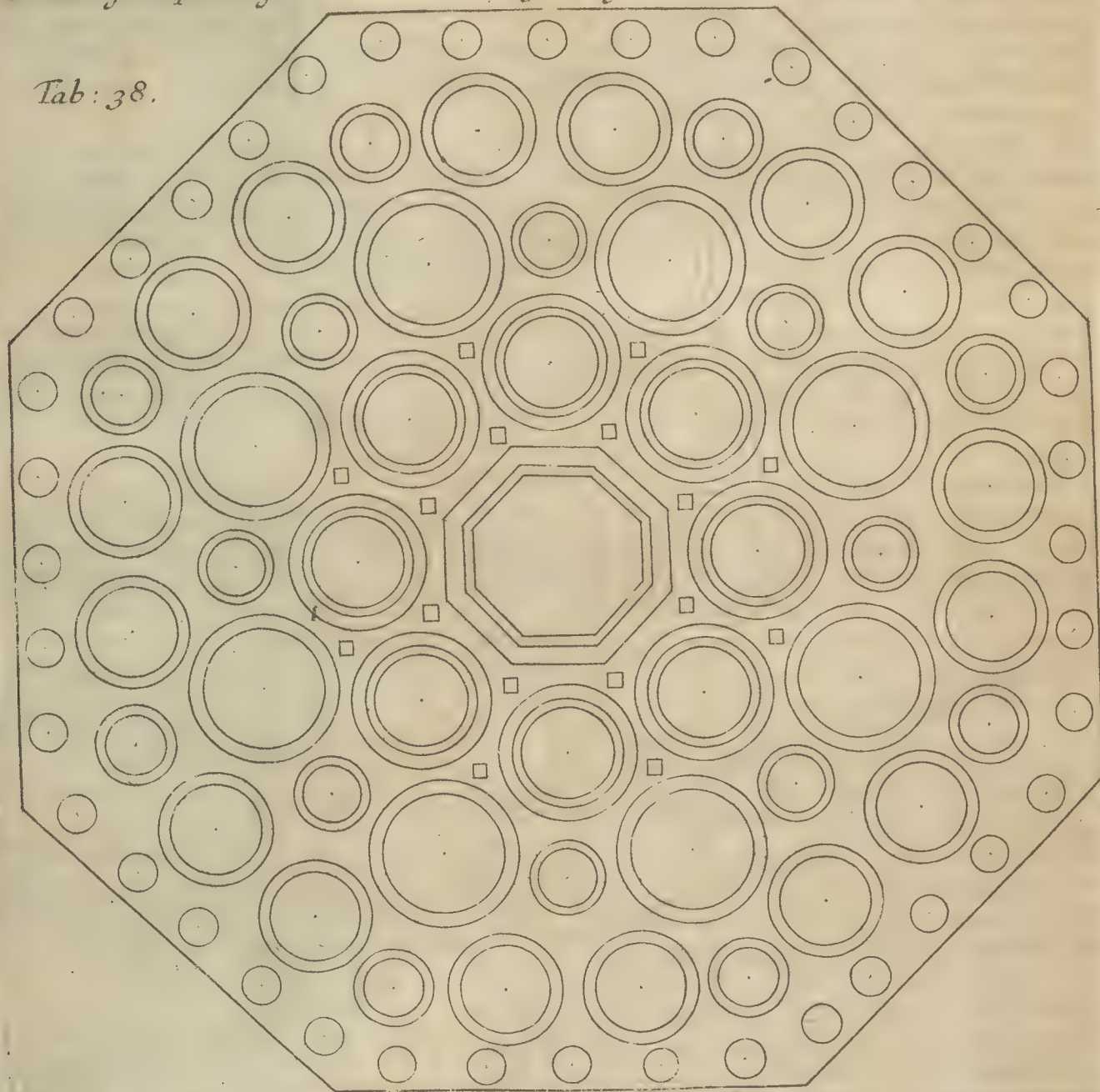
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Ingredients, set them a stewing over the Fire, and let them stew half an Hour together, stirring them now and then, that they burn not to the Bottom. When the Rawsness is fry'd off of the Fish, then pour in four or five Quarts of boiling Water or Broth, and season it moderately with Salt; let it boil half an Hour, then skim all the Fat off, and take up, with a Skimmer, all the Crust of Bread that was fry'd, from the Fish, and two Quarts of your Fish-Broth, and put to your pounded Cray-fish; boil it over the Fire with your Fish-Broth, and strain it thro' a fine Strainer, to the Thickness of a Cream: If your Strainer is not fine, your Soop will prove gritty with the Shells. To prevent that, let it stand a little in the Dish you strain it in, and pour it softly into a Sauce-pan; so the Grit will stay behind. Put the Remainder of your Shells that is in your Strainer, to your fry'd Fish, and the Remainder of your Stock, stirring it together; strain it into another Sauce-pan, and save it to soak your Bread with; for it will be thinner, and not of such a high Colour as the former. Your Stock being thus getting in Readiness, cause the Fish that you cut off the Back of your Carp, to be minc'd fine, and add to it, three or four butter'd Eggs, the Crum of a *French Roll*, boil'd in Milk or Cream, a boil'd Onion, and a little Parsly minc'd fine, the Bigness of an Egg of Butter, a little Pepper and Salt, scrape in a Nutmeg, and squeeze in half a Lemon: Mince all these together to a Paste, then force the Bodies of your Carps, where you cut your Fish off into the same Shape as they were, smoothing them over with your Hand and a beaten Egg; pour over a little melted Butter, strew over it a little Handful of grated Bread; then bake it three Quarters of an Hour before
you



A Table for 40 Persons, coverd with 50 Dishes, and 16 Hors-d'œuvres,

Tab: 38.



you have Occasion for it, buttering the Bottom of your Pan or Mazarine you bake it in. Let your Bread be cut in thin slices, and dry'd before the Fire, or in an Oven, and soak'd in some of your thin Stock: Then take your Carp up from the Fat, and place it in the Middle of your Dish; then put the Tails of your pick'd Cray-fish into your best Stock; boil it up only over the Fire, before you send it away squeeze in half a Lemon, then pour it round your bak'd Carp in your Potage-Dish. Let your Garnishing be a Rim of the same forc'd Meat, or if it is scarce, take lean Paste, and lay on the Outside of it the two Dozen of Cray-fish, mention'd in the Beginning of the Receipt, having first heated them in a little of your Stock; so serve it.

I would not have been so large in this Receipt; but you are to take Notice, to make the Stock for any other Fish-Soop, the same Way as you do for this, and likewise the forc'd Meat. All the Difference will be in the Middle, in the Garnishing, and likewise in the Colour, for only Cray-fish or Lobster-Soop can be of a red Colour.

To make a Lobster-Soop.

Make a forc'd Meat of Fish as in the last Receipt, only instead of Carps, you may take Tenches, Pikes, Trouts, or Whittings and Flounders; or what other fresh Fish the Country where you are, can afford, to the Value of four or five pound Weight. Make your Stock of it as you are directed in the preceding Receipt, keep your forc'd Meat as clean from Bones as possibly you can, and make it up in Bigness of a double *French* Roll, being hollow in the Middle, and open on the Top; bake it half an Hour before you use it, place it in the Middle

dle of your Soop. At the same Time pound the Spawn of your Lobsters, [being two or four of them, according to the Bigness of your Dish,] and strain it with your Cullis, as you did your Cray-fish Soop; and take the Meat of your Lobsters, and cut it in large Dice; warm it up in a Sauce-pan with a little of the Cullis, a little Pepper and Salt, squeeze in a Lemon, and add a little Butter; put it in your forc'd Loaf in the Middle of your Soop. Your Bread being soak'd, and your Cullis hot, squeeze in a little Lemon; and dish it up. Let your Garnishing be a Rim of Paste, and on the Outside of it lay some cut Lemon. So serve it.

To make a Muscle-Soop.

Take a Quantity of Muscles, make them clean, boil them and pick them out of the Shells; then wash them again and put them into a Sauce-pan: Take three or four Pounds of fresh Fish and a Cullis, as for the Cray-fish-Soop, and strain it thro' a Sieve to the Thickness of a Cream; put a little of it to your Muscles; cut off the Top of a *French* Roll, take out the Crum, and fry it in a little Butter; place it in the Middle of your Soop, your Bread being soak'd with some of your Cullis. Let your Garnishing be a Rim of Paste; lay the Muscle Shells round the Outside of it; thicken up your Muscles with the Yolk of an Egg, as you do a Fricassée, and put one or two in each Shell, round your Soop; likewise fill up the Loaf in the Middle, the Cullis being boiling hot, squeeze into that, and on the Muscles, a little Lemon. So serve it.

You may make a Cockle-Soop the same Way.

To make a Scate or Thornback-Soop.

Make your Stock or Cullis as you did for your Cray-fish-Soop, only you have no Shells to put in it for colouring: Your Scate or Thornback being skin'd, take half a Pound of the best of the Fish from the Bones, cut it to pieces, and throw it into your Cullis, with some other fresh Fish, such as the Country affords. Your Cullis being strain'd off ready, as for your Cray-fish-Soop, to the Thickness of a Cream, mince the lean Part of the Fish you cut from the Bones, and put it over the Fire in a little Sauce-pan with a little Butter, Pepper and Salt, stirring it till the Raw is off of it; then mince it with your Knife on a clean Table the second Time, and put it in your Sauce-pan again: If it is good Fish, it will eat as tender as a Chicken hash'd; put a little Lemon to it, and place it in a *French Roll* in the Middle of your Soop; your Cullis being hot, and your Bread soak'd in the Bottom of your Dish, squeeze in some Lemon. Let your Garnishing be a Rim on the Outside. So serve it.

To make Soop de Profitrolle.

Make some good Broth and Gravy in the same Manner as is directed in the Receipt for making Soop de Santé the *French Way*, p. 260. If your Dish is large, take four Partridges; if small, two: If you have no Partridges, take two Pheasants, and roast them; when they are roasted, take the Lean of the Breasts of one of the Pheasants, or of two of the Partridges, and make a Hash of it; put it in the Middle of a *French Roll*, the Top taken off, the Crum taken out and fry'd; season your Hash
T with

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with a little Broth, a Bit of Butter, Pepper and Salt, a scraped Nutmeg, and the Juice of a Lemon; save the Breasts cut from the Back of two of your Partridges or one of your Pheasants whole, and take off the Skin of 'em, take besides two whole Sweetbreads; place the Loaf in the Middle of your Dish with the Hash, and let the two Breasts and two Sweetbreads be plac'd over against one another; put the Bones of your Partridges or Pheasants in a Mortar and pound them, keeping out the Rumps, if they are stale, or taste of the Green Corn. Make your Cullis of a Quarter of a Pound of Butter, the Crusts of two *French* Rolls, two Onions slic'd, and a little whole Pepper and Cloves; fry all this gently over the Fire a Quarter of an Hour; then add to it two Quarts of Veal-Gravy, boil it up, and skim the Fat off; put to it your pounded Bones, boil all up together and strain it thro' a fine Strainer, rubbing it with your Ladle to the Thickness of a Cream; warm your Sweetbreads and Breasts of Partridges in the same Cullis. Let your Garnishing be a Rim and Lemon; all things being made boiling hot, squeeze a little Lemon into the Cullis, and serve it.

To make Soup-Julienne.

Roast a Leg of Mutton, take off the Fat and the Skin; put it into a Pot of a Bigness answerable to the Quantity of Broth you intend to use, and that may be sufficient to boil the following Ingredients, which you are to put to your Leg of Mutton, *viz.* three or four Pounds of a Buttock of Beef, half a Fillet of Veal, one Capon, two Carrots, two Parsneps, two Turneps, some Roots of Parsly, some Celery, and two large Onions stuck
with

with Cloves: Let all this boil together a great while that your Broth may be very strong; boil in another little Pot three or four Bunches of Asparagus, some Sorrel and Charvil, to which you must give two or three Cuts with your Knife; boil this with some of the Broth taken out of your other Pot. Take care to soak your Bread very well, lay your Asparagus, Sorrel and Charvil upon it, and your Capon in the middle; so serve it without any Garnishing.

We likewise sometimes make this Soop-*Julienne* with a Breast of Veal, Pigeons and other Meat, which, having first blanch'd them off, we boil in good Broth, with a Faggot of sweet Herbs, together with the Roots and Herbs mention'd above, and the Green of the Stalks of Asparagus, cut in Pieces no bigger than large Pease, with which we garnish the Soop.

To dress SORREL with Eggs.

FOR a Plate, take two Handfuls of Sorrel, well pick'd and wash'd, put it into a Sauce-pan with a little bit of Butter, and a Dust of Flower, a little Pepper and Salt, scrape in a Nutmeg amongst it, stew it a quarter of an Hour before you use it; pour on it two or three Spoonfuls of drawn Butter. Garnish it with hard Eggs cut in Quarters, one End on the Sorrel, and the other End on the Side of the Dish, the Yolk Side up; so serve it. It is properest for Supper, or second Course at Dinner.

S P I N A G E.

To make Spinage Rosolis.

TAKE for a Plate the bigness of two Eggs of boil'd Spinage, squeeze it well from the Water, mince it fine, and put to it the bigness of a Yolk of an Egg, of Sugar, as big as half a Yolk, of Butter, and two Spoonfuls of Cream; mince an Ounce of Cordicitron very small, with the Yolks of two hard Eggs; take a little Salt, a scraped Nutmeg, and a little beaten Cinnamon; warm all these Ingredients over the Fire in a Sauce-pan; set it to cool, and make a Paste as follows. Take two raw Eggs, two Spoonfuls of Milk, a little Salt, the bigness of a Nutmeg of Sugar; work this to a Paste of Flower, and roll it up as thin as for a Tart, or rather thinner: Cut your Paste in square Pieces, as big as the Palm of your Hand, and lay on each Piece a Spoonful of your above-mention'd Ingredients, wetting your Paste round the Spinage. Turn half the Paste over the Spinage, and pinch it handsomely round, Half-Moon Fashion, close it well with your Finger, that it open not in Dressing; cut it round with a Runner or Jagg. You may fry them in Hog's Lard or clarify'd Butter, as you do Fritters; or you may boil them in boiling Water; a quarter of an Hour will boil them. If they are boil'd, when you dish them up, you may throw over them a little grated Bread and Cheese; if they are fry'd, grate only a little Sugar over them, so serve them. They are proper for second Course in a little Dish or Plate; or for Supper.

To dress Spinage with, or without Eggs.

Your Spinage being well pick'd and wash'd, blanch it off a quarter of an Hour in boiling Water, then strain it out, squeeze it well from the Water, and mince it fine; if it is as big as a *French Roll* when it is minc'd, you may put to it half a Pint of Cream, a quarter of a Pound of Butter, a little Pepper and Salt, and a scraped Nutmeg; stew it over the Fire a quarter of an Hour before you use it, then put it in your Plate or little Dish, and stick round about it a *French Roll*, cut in bits like your Finger, and fry'd brown; lay on the Top of it six poach'd Eggs; so serve it for second Course, or for Supper.

To make Spinage-Toasts,

Your Spinage being prepar'd as in the last Receipt, put it into a Marble Mortar, with four Spoonfuls of Apples boil'd to a Marmelade, two coarse Biskets soak'd in Cream, three raw Eggs, four Yolks of Eggs hard boil'd, a little Sugar and Salt; pound all these fine together, then take it up in a Plate, put to it a small Handful of Currans, pick'd and wash'd clean, and four Spoonfuls of melted Butter; then put it on handsome Toasts, four Inches long, and two broad. Let the Toasts and Spinage be about an Inch high, wet it over with the White of an Egg, and put them on a Mazarine or Patty-pan, the Bottom being butter'd. Or you may form your Toasts without Bread under them. About half an Hour will bake them, a Dozen for a Plate; scrape over them a little Nutmeg, and squeeze upon them

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half an Orange. So serve them for second Course or Supper.

SWEETBREADS.

To dress Veal-Sweetbreads à la Dauphine.

TAKE the largest you can get, and having blanch'd them in hot Water, throw them into cold ; then slit them in two side-ways ; make Holes in them, and farce them with some of the forced Meat, for which you have the Receipt in Letter F. p. 84. Garnish the Bottom of a Sauce-pan with Bards of Bacon and slices of Veal, season'd with Salt, Pepper, sweet Herbs and Spices, some whole Cives, a little minc'd Parsly, and a slic'd Onion ; Lay in your farced Sweetbreads, season and cover them over as under, so set them to stew *à la Braise*. Mean while take a dozen large Cox-combs, and having pick'd them very clean, slit them down with the Point of your Knife, farce them with some of the same forc'd Meat, toss them up in a Sauce-pan with a little melted Bacon, some small Mushrooms, some sliced Truffles, and a Bunch of sweet Herbs ; season them with Salt and Pepper, put to them some good Gravy, and stew them softly in it. When they are enough, take off the Fat, and bind your Ragoo with a Cullis of Veal and Ham. When your Sweetbreads are stew'd, take them up and drain them ; then lay them handsomely in a Dish, garnish them with a Rim of the Cocks-combs, pour on them the rest of the Ragoo, and serve them hot for the first Course.

Sometimes, instead of the above Ragoo, we serve them with one of Cray-fish, or of Oysters.

To rost Veal-Sweetbreads.

Lard them with small Lardons, run a Skewer through them, fasten them to a Spit and rost them till they are very brown ; then lay them in a Dish, in which you have put some Essence of a Ham, or good Gravy, so serve them.

To fry Veal-Sweetbreads.

After having blanch'd and cut each Sweetbread in three or four Pieces, lay them in a Dish with an Onion cut in Slices, some whole Cives, and a Bay-Leaf, Salt, Pepper, two or three Cloves, and Juice of Lemon ; let them marinate in this for two Hours : Mean while make a Batter as follows. Put into a Pan one Handful of Flower and a little Salt ; beat it into a Batter with fair Water, and one Egg ; melt as big as a Walnut of Butter, and add to it : Take care it be not too thick nor too thin : Take the Sweetbreads out of the Marinade, and having dry'd them well between two Napkins, put them into the Batter ; heat some Hogs Lard in a Frying-pan, and put in your Pieces of Sweetbread one by one, draining them well from the Batter ; when they are fry'd brown, take them up and drain them ; then fry some Parsly ; lay a Napkin in a Dish, place your Sweetbreads upon it, and the fry'd Parsly in the middle, so serve them for Plates or little Dishes.

T.

To make an Almond-TART.

RAISE an excellent good Paste, six Corners, and an Inch deep, and take some blanch'd Almonds, very finely beaten with Rose-
T 4 Water

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Water; take a Pound of Sugar to a Pound of Almonds some grated Bread, Nutmeg, a little Cream, with strain'd Spinage, as much as will colour the Almonds green. So bake it with a gentle, hot Oven; not shutting the Door. Draw it, and stick it with Orange-Citron.

To make a Cowslip-Tart.

Take the Blossoms of a Gallon of Cowslips, mince them exceeding small, and beat them in a Mortar; put to them a handful or two of grated Naples-Bisket, and about a Pint and a half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream; if it does not thicken, put it over again till it does; take heed that it do not curdle. Season it with Sugar, Rose-water, and a little Salt; bake it in a Dish or little open Tarte-st. It is best to let your Cream be cold before you stir in the Eggs.

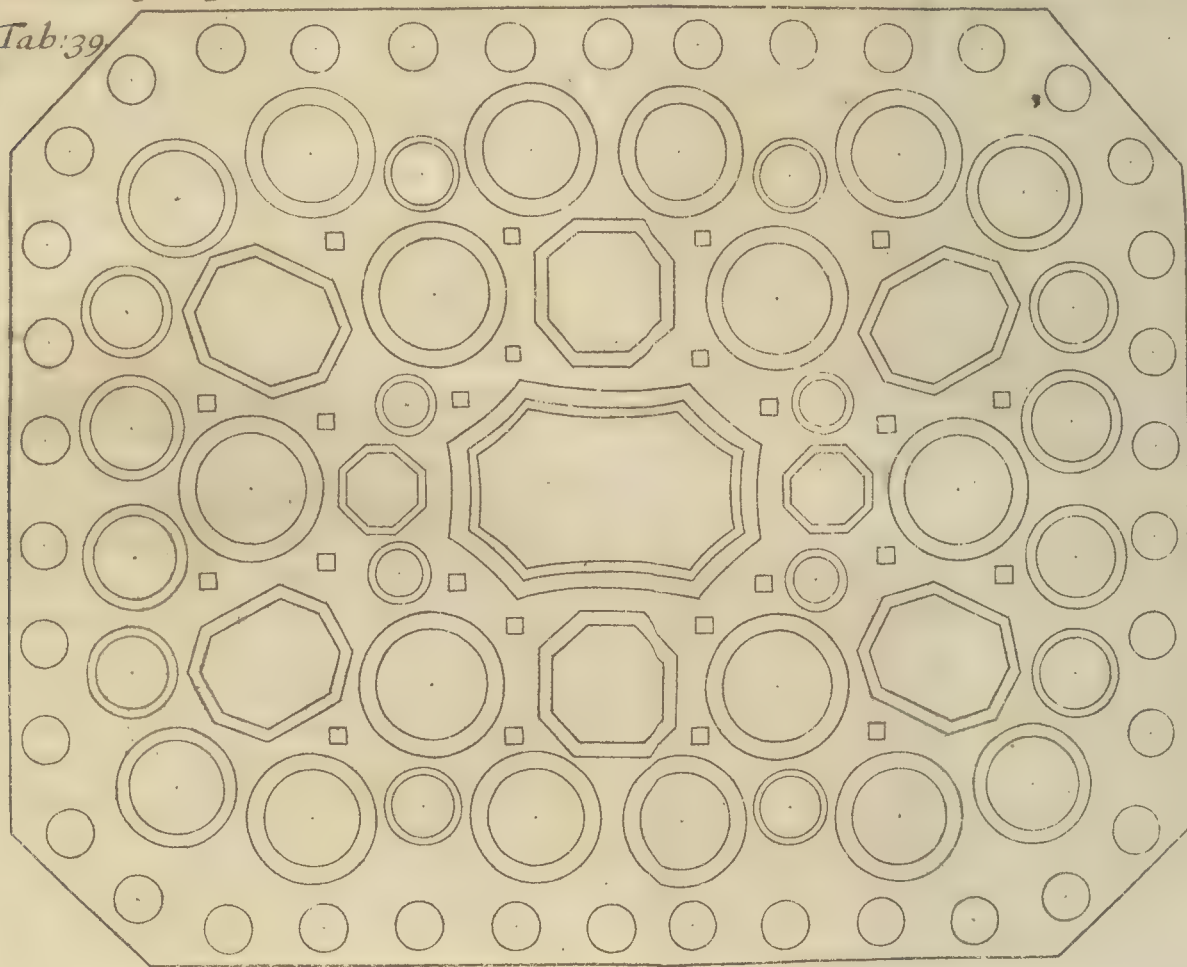
To make a Chocolate-Tart.

Put a Spoonful of Rice Flower and a little Salt into a Pan, together with the Yolks of five Eggs, a little Milk, and mix them well together; then add a Pint of Cream, and Sugar according to your Discretion; set it all to boil over a Stove, taking Care that it do not curdle: Mean while grate some Chocolate into a Plate, dry it a little before the Fire, and when your Cream is boil'd, take it off the Fire, mix your Chocolate well with it, and set it by a cooling; sheet a Tart-pan, put in your Cream and bake it; when it is bak'd, glaze it with powder'd Sugar and a red-hot Shovel; so serve it.

Note,

A Table for 38 Persons, cover'd with 43 Dishes, & 24 Hors-d'œuvres.

Tab: 39



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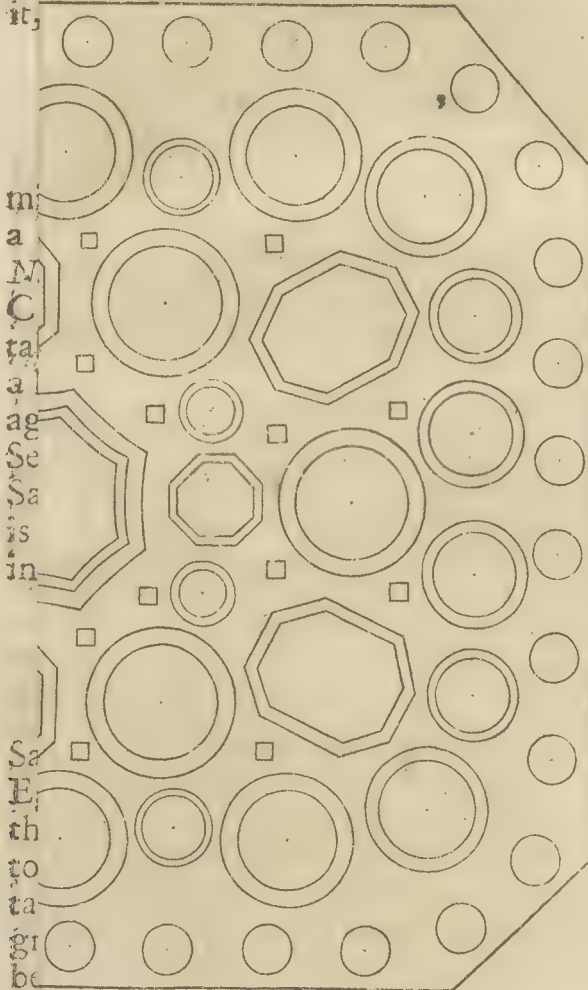
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23 Dishes, & 24 Hors-d'œuvres.



Note,

23 Dishes,

24 Hors-d'œuvres.

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Note, We make a Cinnamon-Tart in the same manner, only using grated Cinnamon instead of the Chocolate.

To fry TENCHES.

PUT them into boiling Water, and stir them about in it; then take them out, rub off the Slime, and dry them very well, slit them along the back, drudge them with Salt and Flower, so fry them brown, and serve them dry with fry'd Parsly.

To make a Fricassee of Tenches with a white Sauce.

Have taken off the Slime as before, gut them and cut off their Heads; slit them in two, and cut each half in three Pieces. Melt some Butter in a Sauce-pan, and put in your Tench, together with a few Mushrooms. Let your Seasoning be Salt, Pepper, a Bunch of sweet Herbs, and an Onion stuck with Cloves: Toss up all this together, and then add to it a little boiling Water and a Pinch of Flower. Make a Pint of White Wine boiling hot, and put it into the Fricassee; when it is wasted away as it ought to be, prepare a Thickening with the Yolks of three or four Eggs, beat up in a little Verjuice or boil'd White Wine, and bind your Fricassee with it, as you do one of Pullets; put in a little minced Parsly and a little scraped Nutmeg, so serve it.

To make a Fricassee of Tenches with brown Sauce.

Having prepar'd your Tenches as in the last Receipt, put some Flower and Butter into a Sauce-pan and brown it; then put in your Tench
with

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with Mushrooms and the Seasoning last above-mention'd; when you have toss'd them up, moisten them with a little Fish-broth or Juice of Onion; and having boil'd a Pint of White Wine, put it into your Fricassee; when it is enough, bind it with a brown Cullis and serve it. When Asparagus and Artichoke-bottoms are in Season, we use them in this Fricassee, having first blanch'd them.

To farce Tenches.

Take off the Slime, and slit the Skin along the Back of your Tenches, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Tail and Head, and strip it off; then take out the Bone. This done, bone a Tench or a Carp; put to the Flesh of it, some Mushrooms, a little Parsly, and some Gives; Season it with Salt, Pepper, sweet Spices, and a very little sweet Herbs; then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four raw Eggs, the bigness of a couple of Eggs of the Crum of Bread soak'd in Cream, and pound it all well together; then farce you Tenches with it and sew them up. Set a Pan over a Stove with some clarify'd Butter, and when it is hot fry the Tenches in it one by one till they are brown, and then take them up. Melt the bigness of two Eggs, of Butter in a Sauce-pan, then put to it a little Flower and keep moving it 'till 'tis brown; moisten it with a little Fish-broth, and a little White Wine boiling hot; lay your fry'd Tenches into this Brown, add a seasoning of Salt, Pepper, a Bunch of sweet Herbs and an Onion stuck with Cloves; so keep them simmering

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ing in it over a gentle Fire. When they are enough, lay them in a Dish, pour on them a Ragoo of Milts, and serve them.

At other Times we serve them with a Ragoo of Cray-fish or of Oysters.

You may likewise broil these farc'd Tenches, rubbing them first over with melted Butter and Salt; and when they are broil'd of a fine brown Colour, serve them with a Ragoo of Truffles or Mushrooms.

To bake Tenches.

Prepare and farce you Tenches as above. Rub a Silver Dish or a Pasty-pan with Butter; over which lay a Seasoning of Salt, Pepper, sweet Herbs and Spices, an Onion cut in Slices, some whole Cives and a little minced Parsly; then lay in your Tenches: Lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crums of Bread, and bake them in an Oven. We serve them with Ragoos of all Sorts of Legumes, which we lay under them; or with a Cullis of Cray-fish, or with an Anchove-Sauce, and sometimes dry.

To make a TERRINE.

TAKE a small Quantity of all the Ingredients mention'd in the Olio, p. 137. and stew them down after the same manner; then place them in your Dish that you intend to serve it in, or in a Terrine-Dish, if you have one. A Terrine-Dish, at Court, is made of Silver, round and upright, holding about six Quarts *English* Measure, or three Pints and a half *Scotch* Measure; with two Handles like those of a small Cistern.

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stern. If you have a Terrine-pan, you must stew it in it an Hour, after you have stew'd it down in a Sauce-pan ; and whereas you put your soak'd Bread under your Olio, you must soak it in some of the same Broth, and put it on the Top of your Terrine, your Bread must be the Upper Crust of *French Rolls* ; then it will look like the upper Part of a Brown Loaf ; but you must be sure to take the Fat off before you put your Bread in, and thicken your Broth a little with green Pease, strain'd with a little good Broth, in the same manner as you do for Pease-Soop, not quite so thick as Cream ; or you may thicken it with a Cullis. Send it away boiling hot off the Fire ; remember to turn up the Breast of your Fowl before you put in your Bread ; you may put a larded Sweetbread in the middle, under your Crust ; do not let your Terrine-pan be fill'd up quite to the Top, because your Cullis ought to swim as high as your Bread. The Butcher's Meat for your Terrine must not be cut in such great Pieces as for your Olio, and put in but few Herbs and Roots. You may dish it up after the same manner, if you have no Terrine-Dish, with a good Rim to hold the Liquor in : Let not your Meat be much higher than your Rim, because it will look too much like an Olio, only the Bread being on the Top makes it another Thing. To make an Alteration, you may bake it in an Oven, half an Hour before you use it, till your Bread and Cullis comes to a Crust on the Top of it. We do not use to bake it at Court now, but only pour our Cullis hot over the Top of it when we serve it ; but baking is the good old way, therefore I leave either of them to your Discretion. Be sure clean the Outside of your Terrine-Dish. So serve it hot, Summer or Winter.

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To make TOASTS of a Kidney of Veal.

TAKE the Kidney of a roasted Loin of Veal, fat and all, some Parsly, some Lemon-peel and a little Sugar, mince it all well together and pound it in a Mortar : Then spread some of this Farce on Toasts of Bread handsomely cut, four Inches long and two broad: Butter the bottom of a Tart-pan, place the Toasts all over it, and bake them in an Oven ; when they are baked, strew some Sugar over them, glaze them with a red-hot Fire-shovel, and either serve them in Plates or little Dishes, or use them for Garnishings,

To make Toasts for Fish-days.

Take the Flesh of a Carp, season'd with a little Salt, some Parsly, Lemon-Peel, some Biskets of bitter Almonds, and some fresh Butter : Mince all this well together, and put it into a Mortar with a little Sugar, the Yolks of three or four Eggs, and a little of the Crum of Bread soak'd in Cream ; when all this is well pounded together, spread it upon Toasts, and observe the same Directions for the rest as in the last Receipt.

Spinage-Toasts. See p. 277.

To make a Ragoo of Sheep's TONGUES.

WASH them in several Waters, blanch them in boiling Water, and throw them into cold. Take two Pounds of Buttock-Beef, cut it in slices, lay them on the Bottom of a Sauce-pan with some Bards of Bacon, cover it and set it over a Stove. When it begins to stick to the Sauce-pan, throw in a Handful of Flower, and stir it all together over the Fire for some Time ; then put it as much Water

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and Broth, of each an equal Quantity, as will just serve to cover your Tongues; which having plac'd in a Stew-pan, pour the above Ingredients upon them; season the whole with Pepper, Salt, sweet Herbs and Spices, Onions, Parsly, Cives, Carots, Parsnips and Lemon-Peel, so stew them in it; then take them up and peel off the Skin, slit them in two, dip them in a little of the Fat in which they were stew'd, drudge them with very fine Crums of Bread; broil them, and serve them with a hash'd Sauce; which see in *Page 13*. Sometimes we serve them with some Essence of a Ham in the Bottom of a Dish, and the broil'd Tongues laid round it: and at other Times only with Verjuice, Salt and Pepper.

To farce Calves Tongues.

Cut a Hole in the Tongues with a very small Knife, at the End next the Throat, then thrust your Finger the whole Length of them, as if it were a Gut, taking care not to break the Skin in any Part of the Tongues: Then make a Farce with the Breasts of Fowls, a little bit of a boil'd Ham or Bacon, some Mushrooms, Parsly, Cives, Pepper, Salt, Nutmeg, a little blanch'd Bacon, a Piece of Beef-Sewet, and a little of the Crum of Bread soak'd in Cream; add the Yolks of three or four Eggs, hash all these Ingredients well together and pound them in a Mortar; then farce your Tongues with it, and set them to stew *à la Braise*; when they are about half stew'd, put in a Ladleful of Beef-Gravy; and continue to stew them. Serve them with a Ragoo of Veal-Sweetbreads, for which you have the Receipt, *p. 218*. They are proper for the first Course. At other Times we serve them with a Ragoo of a Ham of Bacon,

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Bacon, or of Cucumbers, or of Endive, or lastly, with a hash'd Sauce, all which see in their proper Places.

To roast Calves Tongues.

When they are half stew'd *à la Braise*, take them up, peel them and lard them with small Lardons, run a Skewer through them; tie them on a Spit and roast them till they are of a fine Colour. Serve them in Plates or little Dishes with some Essence of a Ham of Bacon, or with a *Poivrade*.

To broil T R O U T S.

AFTER having gutted, wash'd and dry'd them with a Napkin, we bind them about with Packthread, sprinkle them over with melted Butter and Salt; then broil them over a gentle Fire and keep turning them from Time to Time. We serve them with a white Sauce made of Butter, a Pinch of Flower, Salt, Pepper, Nutmeg, some Capers, one Anchovy, and a very little Water and Vinegar: We keep turning the Sauce over the Stove till it come to a due Thickness, then having laid the Trouts in a Dish, pour the Sauce upon them and serve them.

We serve them too with a Ragoon of Mushrooms or of Cucumbers, which see in their proper Places; and sometimes use a Cullis of Crayfish to bind the Sauce, but in this Case we put no Capers in it.

Note, We broil only the middle-siz'd Trouts.

To fry Trouts.

After having gutted, wash'd, and dry'd them, we score them on the Sides, strew them over with Salt, drudge them with Flower, and fry them in clarify'd Butter, so serve them dry with fry'd Parsly.

We likewise dress Trouts all the several Ways that we do Salmon, viz. with *Champaign Wine*, *au Court-Bouillon*, *farc'd*, &c.

To dress a TURBOT au Court-Bouillon.

HAVING gutted, wash'd and dry'd your Turbot, fold it up in a Napkin, and lay it into a large round Sauce-pan. Put as much Salt and Water into another Sauce-pan as will be sufficient to boil it, stir it about from Time to Time, till the Salt is melted; then let it stand a while, and strain it through a linen Cloth into the Sauce-pan, to the Turbot. When it is enough, take off the Sauce-pan, and set it over live Embers; put in two Quarts of Milk; and let it stand till you are ready to serve; then take up the Turbot, lay it on a Napkin folded in a Dish. Let your Garnishing be green Parsly, so serve it for the first Course.

To dress a Turbot with Veal-Gravy.

Having prepar'd your Turbot, lay it into a large round Sauce-pan with a seasoning of Salt, Pepper, two Bunches of sweet Herbs, two Onions stuck with Cloves and one Bay-Leaf. Lay into another Sauce-pan, two or three Pounds of a Fillet of Veal cut in slices, and some Bards of Bacon;
cover

cover the Sauce-pan and set it over a Stove with a slack Fire: When the Meat begins to stick, put in a piece of Butter, and a small Handful of Flower: Stir it about over the Stove with a wooden Spoon; and when it is brown, moisten it with good Broth, and scrape off with the Spoon all that sticks to the Sauce pan; cover the Turbot with slices of Bacon; make a Bottle of *Champaign* or White Wine boiling hot, pour it on the Turbot with the Veal-Gravy, and lay the slices upon it; so set it a Stewing, and when it is enough done, let it stand in the Liquor a couple of Hours over live Embers, that it may have the Relish of it. Then serve it for the first Course with a Ragoo of Sweetbreads, Cocks-combs, Truffles and Mushrooms: Or with a Ragoo of Cray-fish.

We likewise dress a Turbot for Fish-days in the same Manner; only that instead of the above Ingredients of Flesh, we use Butter and Fish-Broth; and serve it with a Ragoo of the Milts of Carps, or with any other meagre Ragoo.

To bake a Turbot.

Lay some Butter in a silver Dish of the Size of your Turbot, and spread it all over it; let your seasoning be Salt, Pepper, a little scraped Nutmeg, some minced Parsly, some whole Cives, near a Pint of *Champaign* or White Wine: Cut off the Head and Tail of the Turbot, and having laid it in the Dish, season it above as under, rub it over with melted Butter, drudge it well with Bread crumm'd very small, and bake it in an Oven; take care it be very brown, and serve it with a Cray-fish Cullis, or with a Sauce of Anchoves. We sometimes too serve it dry.

To dress a TURKEY or Goose in Ragoo.

SWing the Goose or Turkey, beat it down with a Cleaver, flat it on a Dresser, blanch it off in boiling Water, and when it is cold, lard it with Lardons, as big as two Quills; but first season them with Pepper, Salt, Nutmeg, and beaten Cloves; then season your Turkey or Goose, Outside and Inside, as you do for a Pie, and place it in the Bottom of your brass Dish or great Sauce-pan, with a pound of Sewet, and half a pound of Bacon, both cut in slices: Flower the Breast of your Fowl, turn it down in your Sauce-pan; set it a stewing two Hours before you want it, over a clear Fire; put into it, at first, half a Pint of fat Broth or Gravy, then let it stew softly till it comes to a good Colour; put to it two whole Onions, two Bay-Leaves, and a sprig of Thyme: Cover it with a Baking-Cover, and put a little clear Fire over the Top; you must look on it frequently that it burn not. When the Breast is of a Brownness to your Mind, then turn the Back down, adding to it a little Broth or Gravy, till it is stew'd tender. At the same Time, put over the Fire, in another Sauce-pan, a Quarter of a pound of Butter, a little Handful of Flower, and two Onions; rub it softly till it comes to a good Brown, then put to it a Quart of good Gravy. If in Winter-time, your Ragoo may be Carots, Turneps and Onions, cut the Bigness of the Yolk of an Egg, fry'd in Hogs Lard, or clarify'd Butter. But first half-boil them, to take away the Overstrongness of your Roots and Onions, and boil them tender in your above Sauce; then put it over your Goose or Turkey, first taking the Fat off, and squeezing in half a Lemon; boil it up
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to a moderate Thickness, a little thicker than a Cream: If your Fowl be of a good Colour, put your Ragoo under it, but none over. Let your Garnishing be fry'd Bread, cut in small Bits, and fry'd Parsly betwixt.

You may Ragoo any Fowl after the same manner, or Butchers Meat. This Ragoo is properly for a Rump of Beef, or a Surloin, an Ox-head, or a Giggot of Mutton, or Breast of Veal; but not for small Fowl, if you are in a Country where you can have any thing else. Yet for a Change, take for small Fowl, Morils, green or dry'd Mushrooms, according to the Season of the Year, Asparagus cut Inch long, or Chesnuts. All, or any of these, may serve at a Time, as the Country can afford, or you may use a few forc'd Meat Balls, stew'd off in your Sauce. Let your Garnishing be according to your Fancy. So serve it for the first Course.

V.

V E A L.

To dress Veal à la Bourgeoise.

CUT some thick slices of Veal, and lard them with small Lardons, season'd with a little minced Cives and Parsly, Salt, Pepper, and Spices of all Sorts: Then having laid some Bards of Bacon into a Stew-pan, place your slices of Veal upon them; the Fire ought to be very moderate at first, just to keep the Meat sweating; but when it has been kept so a little while, increase the Fire to brown it on both Sides; then put in a little Flower, and when that is brown likewise, moisten

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the whole with good Broth, and stew it softly ; when it is enough, take off the Fat, bind it with the Yolks of two or three Eggs beaten up in Verjuice, place it in a Dish and serve it.

To dress a Loin of Veal à la Braise.

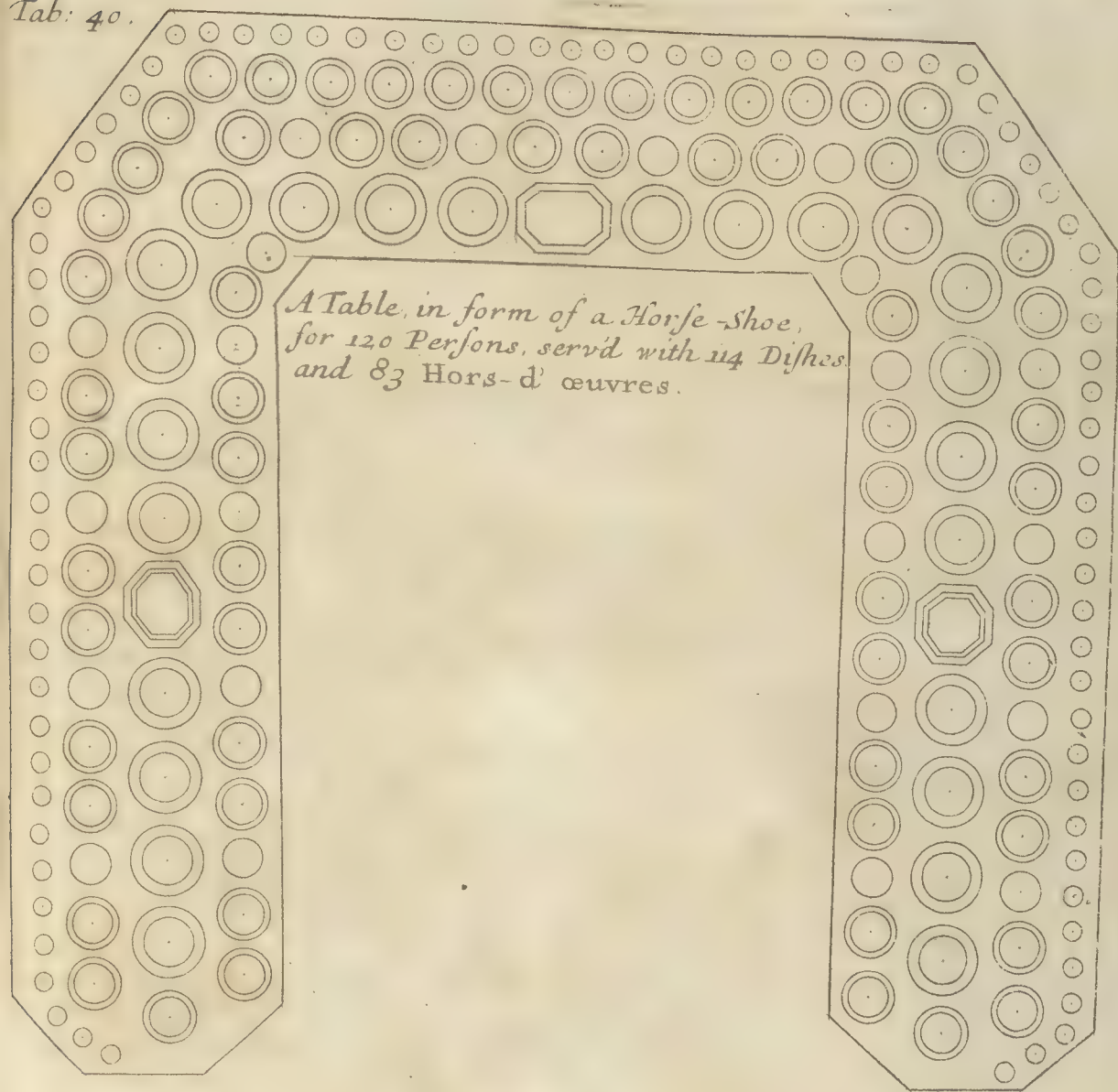
Parboil your Loin of Veal, and lard it with large Lardons, season'd as in the last Receipt. Garnish the Bottom of an oval Sauce-pan with slices of Bacon and Veal, season'd with Salt, Pepper, sweet Herbs and Spices, minc'd Parsly, slices of Onions, Carots, Parsnips and Lemon: Then lay in your Loin of Veal, the Kidney side uppermost, season it over as under, cover it in like manner with slices of Veal and Bacon ; so, having cover'd your Sauce-pan very close, stew it with Fire over and under it. When it is enough, drain it well, then lay it in a Dish, pour upon it a Ragoo of Veal-Sweetbreads, Cocks-combs, Mushrooms, Morils and Truffles, or of Cucumbers, or of Lettuce : So serve it for the first Course.

A Breast of Veal is dress'd and serv'd in the same Manner.

To marinate a Quarter, or a Loin of Veal.

Having parboil'd and larded it as above, lay it into a large deep Dish, put to it a sufficient Quantity of Vinegar, together with Salt, Pepper, some slices of Lemon and Onion, Bay-Leafs and whole Cives, and let it marinate in it three or four Hours ; then put it on a Spit, bard it with slices of a Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire : Put into the Dripping-pan a pound of Butter together with the Pickle in which you marinated the Veal,
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and baste it with it from Time to Time as it is roasting; when it is enough, take off the Paper and slices of Bacon, brown it well with a brisk Fire; so serve it with some Essence of Ham under it, and garnish'd with fry'd Veal-Cutlets.

To make a Fricassee of Veal.

Take the lean End of a Loin of Veal roasted and cold; cut it in little slices. Put some Butter into a Sauce-pan, and set it over a Stove; when it is melted, put in a pinch of Flower, some minc'd Cives and Parsly; keep this moving over the Fire a Minute or two, then put in the Veal; season it with Salt and Pepper, give it two or three Turns over the Stove, moisten it with a little Broth, and let it boil a little; then bind it with the Yolks of three or four Eggs beaten up in Cream with a little shred Parsly amongst it; keep moving it over the Fire till it is thicken'd, then serve it. Sometimes we make the Thickening with Verjuice instead of Cream.

To make VENISON-Semey.

BOil the Venison, and take it up, make a sweet Paste of a brown Loaf, grated small, an Orange-Peel minced very small, two pound of Sugar, a Pint of White Wine; season it with Nutmeg and Salt, and mix all together with your Hand, and lap it about your Venison; bake it an Hour; then serve it with a little White or *Rhenish* Wine, boil'd up with Spice and Sugar; and Sugar over it.

To dress Venison à la Royale in Blood.

Half roast it, then stew it, and make a Ragoo

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to it of Cucumbers, Sweetbreads, and Asparagus. So serve it garnish'd with Petits and crisp Parsly.

To rost a Shoulder or other Joint of Venison.

Lard it with big Lardons, season'd with Salt, Pepper, Nutmeg and pounded Cloves; then lay it a marinating three or four Hours in White Wine, Verjuice, Salt, a Bunch of sweet Herbs, some slices of green Lemon, and three or four Bay-Leafs. Rost it at a slack Fire; while it is roasting, baste it with its own Pickle; and when it is roasted, lay it into its own Dripping, bind the Sauce with a good Cullis, and just before you serve it, put in some Capers, Vinegar, Verjuice, or Juice of Lemon, and white Pepper.

We likewise rost Venison without marinating it: And in this Case we lard it with very small Lardons, wrap it up in Paper, and when it is roasted, serve it with a Sauce made of some good Cullis, some Essence of a Ham, Capers, Anchoves, Salt, Pepper, and a Drop of Vinegar: Or else with a sweet Sauce as follows. Take some Sugar, a little Salt, three or four whole Cloves, some Cinnamon and a few slices of green Lemon; boil all this in a Glass of Vinegar, and serve it under your Venison.

To dress Venison in Ragoo.

Lard a piece of Venison with large Lardons, season'd with Salt and Pepper; tosse it up in a Sauce-pan with melted Bacon; then set it to stew in good Broth or boiling Water, and two Glasses of White Wine, the whole season'd with Salt, Nutmeg, a Bunch of sweet Herbs, three or four Bay-Leafs, and some slices of Lemon. It requires generally

nerally three or four Hours stewing, but sometimes less, according as it is more or less tender. When it is done enough, bind the Sauce with a good Cullis, and just before you serve add some Capers and squeeze in the Juice of a Lemon.

W.

W E A V E R S

ARE an excellent Sea-fish, which we dress in the several Ways following:

To fry Weavers.

Having gutted, wash'd and clean'd your Weavers, score them on the Sides, drudge them with Flower, and fry them brown in oil'd Butter; then drain them, and serve them with fry'd Parsly, for a Dish of the first Course.

We also serve these fry'd Weavers with a Capper-Sauce as follows: Having melted the bigness of two Walnuts of Butter in a Sauce-pan, put in a pinch of Flower and brown it; then add some Cives, Parsly and Mushrooms minced very small; put to it a little Fish-broth, season'd with Salt and Pepper; then lay in your fry'd Weavers to simmer in it. When it is sufficiently diminish'd, take up your Weavers, lay them in a Dish, put a small Handful of Capers into the Sauce, bind it with a brown Cullis or with one of Cray-fish, pour it on the Weavers and serve them.

We likewise serve them with a Ragoo of Cucumbers. To this End, peel three or four Cucumbers, cut them in two, take out the Core, then cut them in Dice, and lay them to marinate

with Salt, Pepper, Vinegar, and a sliced Onion; when they have lain thus for two Hours, squeeze them in a Napkin; melt some Butter in a Sauce-pan. put in your Cucumbers, and brown them; then moisten them with Fish-broth, and make them simmer over a slack Fire; when they are enough, take off the Fat, bind them with a brown Cullis, lay the Weavers to simmer with the Cucumbers: Then dish them up, pour the Ragoo of Cucumbers upon them; so serve them.

To broil Weavers.

Having gutted, wash'd and dry'd them in a Napkin, score them on the Sides: Then rub them over with melted Butter and Salt, and broil them over a slack Fire, turning them from Time to Time to give them a good Colour. Take the Hearts of a dozen Lettuce, and having blanch'd them in hot Water, throw them into cold; then squeeze them one by one. Melt in a Sauce-pan the bigness of an Egg of Butter, put to it a pinch of Flower and keep it always moving till it is brown: Then having cut the Lettuce in two, put them into the Sauce-pan, give them four or five Turns, moisten them with Fish-broth, season the whole with Salt, Pepper, a Bunch of sweet Herbs, and let it simmer over a gentle Fire. When the Lettuce are enough stew'd, take off the Fat, bind them with a Cray-fish Cullis, and having pour'd this Ragoo into a Dish, lay the broil'd Weavers handsomely upon it, so serve them.

We likewise serve these broil'd Weavers with a Ragoo of Truffles or of Mushrooms; as also with an Anchove-Sauce, or with a Cullis of Cray-fish, all which see in their respective Places.

To dress Weavers with Oysters.

Having gutted and prepar'd your Weavers, place them in a Sauce-pan of a convenient Size, and season them with Salt, Pepper, Spices, a couple of Onions, a Bay-Leaf, a little Parsly, and a slice or two of Lemon; put to them a Pint of White Wine, with a little Fish-broth and Butter. Melt a piece of Butter in another Sauce-pan, and make a Brown with a little Flower; pour into this the Liquor from your Weavers, and when it has just boil'd, pour it all back again upon them and stew them in it. When they are enough, drain them well, and having laid them in a Dish, pour upon them a Ragoo of Oysters, which you must have ready for that purpose according to the Receipt p. 134. and serve them.

We likewise serve them with a Ragoo of Milts, for which see the Receipt, p. 226.

To make a Fricassee of Weavers.

Having prepar'd your Weavers, cut them in pieces; and having melted in a Sauce-pan a piece of fresh Butter, put them in it with some Mushrooms and Truffles, season'd with Salt, Pepper, and a Bunch of sweet Herbs. Toss up all this together over a brisk Fire, put in a pinch of Flower, taking care that it do not stick to the Sauce-pan; moisten the whole with a little Fish-broth and White Wine, that you have made boil before, and let it stew over a gentle Fire. When it is thus stewing, prepare a Thickening with the Yolks of three or four Eggs beaten up in Verjuice and a little minced Parsly: The Fricassee being boil'd away as it ought to be, put in the Thickening, keep

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keep moving it over the Stove, taking care that it do not curdle. Then dish it up, and serve it.

To farce Weavers.

Having gutted, wash'd and dry'd them, make a Farce as follows: Bone a Weaver, lay the Flesh on a Table together with some Mushrooms, a little minced Parsly and Cives, season'd with Salt, Pepper, and a little Nutmeg; mince all this together, put to it a piece of fresh Butter, the Yolks of two raw Eggs, the Crum of a *French Roll* soak'd in Cream, and pound it all together in a Mortar: Then take out your Farce upon a Plate, farce your Weavers with it by the Gills, and place them in a Sauce-pan. Take a Carp, scale it, gut it, and cut it in Pieces: Set over a Stove a piece of Butter in a Sauce-pan, peel half a dozen Onions, and cut them in slices: The Butter being melted put them into the Sauce-pan, with a Carrot and a Parsnip cut likewise in slices, and stir them about with a Spoon. When they are half brown, put in some Flower, and continue to brown them, keeping them always moving. When they are full brown, put in the pieces of Carp, give it two or three Turns over the Stove, moisten it with thin Pease-Soop, to which add a Pint of White Wine; season the whole with Salt, Pepper, sweet Herbs and Spices, Parsly, Cives, and some sliced Mushrooms: Stew all this together, and when it is enough, strain it through a Sieve, squeezing the Fish with a wooden Ladle. Take some of this Liquor, pour it on the farced Weavers that are in the Sauce-pan, and set them to stew in it. When they are enough, drain them well, and having laid them in a Dish, pour over them a Ragoo of Mushrooms, or of green

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green Truffles, or any other that you think convenient.

To bake Weavers.

Having farced them in the manner directed in the last Receipt, score them on the Sides : Then garnish with Butter the Bottom of a Pasty-pan, lay in a Seasoning of Salt, Pepper, Nutmeg, a very little sweet Herbs, some whole Cives, and a little minced Parsly : Lay in the Weavers upon this, and strew over them some Salt, Pepper, grated Nutmeg and shred Parsly ; pour in half a Pint of *Champaign* Wine, sprinkle them over with melted Butter, drudge them with very small Crums of Bread, and set them to bake in an Oven. When they are all well baked and brown, take off the Fat, pour on them a little Cray-fish Cullis, or an Anchove-Sauce, and serve them.

We likewise serve them with all Sorts of Ragoods ; that is to say, we pour a Ragoo into a Dish, and lay the baked Weavers upon it.

To roast Weavers.

Lard them with bits of Eels and Anchoves ; thrust a Skewer through each Weaver, and tie them to the Spit : Put into the Dripping-pan, which must be very clean, a little Vinegar, a quarter of a Pint of Fish-broth, some whole Cives, some Onions, cut in slices, some slices of Lemon, together with Salt and Pepper ; lay down your Weavers, and baste them with this Pickle while they are roasting. Mean while make a hash'd Sauce as follows, Mince one raw Truffle and a couple of Mushrooms, a little Parsly and Cives, all upon a Plate by themselves : Melt a
little

little bit of Butter in a Sauce-pan, to which put a Pinch of Flower and brown it; then put to it first the Cives, then the Parsly, and next the Truffle and Mushrooms; give all this together three or four Turns over the Stove, moisten it with a little Fish-broth, season'd with Pepper and Salt, and make it simmer over a slack Fire: When it is wasted away as it ought, put in an Anchove and some Capers, and bind it with a good Cullis. Then having taken up the Weavers and laid them in a Dish, pour this Sauce upon them, and serve them.

Or else you may lard them with Bacon, and roast them as above, basting them with the following Pickle: Put into the Dripping-pan a little Vinegar, with a little Essence of a *Westphalia* Ham, some Pepper, a little Salt, some Onions cut in Slices, some whole Cives, some sliced Lemon and a Piece of Butter; while the Weavers are roasting, baste them with this Pickle; and when you have dish'd them up, pour on them an Essence of a Ham, and serve them.

To dress Weavers with a Ragoo of a Westphalia-Ham.

Having gutted, wash'd and dry'd the Weavers, season them with Salt, Pepper, Spices, a very little sweet Herbs, and an Onion; then lay them in a Sauce-pan of a Size just to hold them: Take a Pound and half of a Fillet of Veal, cut it in Slices, and lay it on the Bottom of a Sauce-pan, and set it to sweat over a Stove; when it begins to stick as when you make Veal-Gravy, put to it a little melted Bacon, and a Spoonful of Flower, stir it about with a Spoon over a Stove; and when it is brown moisten it with Broth and Gravy, of each an equal Quantity: Set over the

Fire

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Fire a Pint of *Champaign* or White Wine, and make it boil, then pour it into the Sauce-pan to your Weavers, as likewise the Veal-Gravy, and keep them simmering in it over a slack Fire. Mean while make a Ragoo as follows. Cut some slices of a *Westphalia*-Ham, and beat them; then cut them in very small slices and lay them into a Sauce-pan, cover it and set it over a Stove; when they begin to stick to the Bottom of the Sauce-pan, moisten them with Gravy, put to them some small Mushrooms, and make them simmer over a slack Fire: When the Gravy is pretty well wasted away, bind your Ragoo with a Cullis of Veal and Ham, and set it over live Embers. When the Weavers are enough done, take them out of their Liquor and drain them, then lay them in a Dish, garnish them with your slices of Ham, pour the Liquor of the Ragoo upon them, and serve them for the first Course.

To make a WESTPHALIA-HAM.

TAKE a Peck of Bay-Salt, four Ounces of Salt-Petre, and six Ounces of brown Sugar; put as much Water to it as will bear Eggs, and then put in your Hams, so as the Liquor may be about an Inch thick over them. Let them lie in this Pickle three Weeks, then take them out and dry them with a Cloth, and hang them up in a Chimney ten Days. This Pickle will last a Quarter of a Year.

To dress WOODCOCKS for the first Course.

CUT your Woodcocks in four Pieces, and save the Entrails to make a Thickening for the Sauce. Then put the Quarters of the Woodcocks

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cocks into a Sauce-pan, with some sliced Truffles, some Veal-Sweetbreads, and some Mushrooms: Toss up all this together with melted Bacon, and moisten it with good Beef-Gravy: Season the whole with Salt, white Pepper and Cives, and put to it a couple of Glasses of Wine. Boil it all well together, and when it is enough, mix amongst the Sauce the Entrails you saved, to thicken it: Or else you may for that Purpose make use of a Cullis of Woodcocks, or some other good Cullis; but remember first to take off the Fat very clean. You may besides, add to it one Spoonful of the Essence of a Ham. So lay your Woodcocks in a Dish, pour the Ragoo upon them, squeeze in the Juice of an Orange, and serve them as above.

To make a Salmi of Woodcocks.

When your Woodcocks are half roasted, cut them in Pieces, and put them into a Sauce-pan with a Quantity of Wine proportionable to that of your Woodcocks. Put to them some minced Truffles and Mushrooms, a little Anchove and some Capers, and stew the whole together, but without boiling; before you serve, take off the Fat; bind the Sauce with some good Cullis, squeeze in the Juice of an Orange and serve them.

Note, We make a *Surtout* of Woodcocks in the same manner we do one of Pigeons, which see in Letter P. p. 180. See likewise the Receipt for making a *Woodcock-Pie*, p. 156.

The END of the Receipts.

A Bill of Fare for every Season in the Year.

For January.

First Course.

Collar of Brawn
Bisque of Fish
Sooop with Vermicelly
Orange-Pudding, with Pat-
ties
Chine and Turkey
Lamb-Pasty
Roasted Pullets with Eggs
Oister-Pye
Roasted Lamb in Joints
Grand Sallad, with Pickles.

Second Course.

Wild-Fowl of all Sorts
Chine of Salmon, broil'd with
Smelts
Fruit of all sorts
Jole of Sturgeon
Collar'd Pig
Dry'd Tongues, with salt
Sallads
Marinated Fish.

For February.

First Course.

Soop-Lorraine
Turbot boil'd with Ois-
ters and Shrimps
Grand Patty
Hen-Turkeys with Eggs
Marrow-Puddings
Stew'd Carps and broil'd Eels
Spring-Pye

Chine of Mutton, with Pic-
kles

Dish of *Scotch*-Collops

Dish of Salmigondin.

Second Course.

Fat Chickens and tame Pi-
geons
Asparagus and Lupins
Tanzey and Fritters
Dish of Fruit of sorts
Dish of fry'd Soles
Dish of Tarts, Custards and
Cheescakes.

For March.

First Course.

Dish of Fish of sorts
Soop *de Saut*
Westphalia-Ham and Pigeons
Batelio Pye
Pole of Ling
Dish of roasted Tongues and
Udders
Pease-Soop
Almond Puddings of sorts
Olives of Veal *à-la-mode*
Dish of Mulletts boil'd.

Second Course.

Broil'd Pike
Dish of Notts, Ruffs, and
Quails
Skerret Pye
Dish of Jellies of sorts
Dish of Fruit of sorts
Dish of creamed Tarts.

For

A Bill of Fare for

For April.

First Course.

Westphalia - Ham and
Chickens
Dish of hash'd Carps
Bisque of Pigeons
Lumber-pye
Chine of Veal
Grand Sallad
Beef *à-la-mode*
Almond Florentines
Fricassee of Chickens
Dish of Custards.

Second Course.

Green Geese and Ducklings
Butter'd Crab, with Smelts
fry'd
Dish of sucking Rabbits
Rock of Snow and Sillabubs
Dish of fouc'd Mulletts
Butter'd Apple-pie
March Pain.

For May.

First Course.

Jole of Salmon, &c.
Cray-fish Sloop
Dish of Sweet Puddings of
Colours
Chicken-pye
Calves-Head hash'd
Chine of Mutton
Grand Sallad
Roasted Fowls *à la daube*
Roasted Tongues and Udders
Ragoo of Veal, &c.

Second Course.

Dish of young Turkeys lard-
ed, and Quails
Dish of Pease
Bisque of Shell-fish
Roasted Lobsters
Green Geese
Dish of Sweetmeats
Oringado-pye
Dish of Lemon and Chocolate
Creams
Dish of collar'd Eels, with
Cray-fish.

For June.

First Course.

Roasted Pike and Smelts
Westphalia - Ham and
young Fowls
Marrow-Puddings
Haunch of Venison roasted
Ragoo of Lamb-stones and
Sweetbread's
Fricassee of young Rabbits,
&c.
Umble Pyes
Dish of Mulletts
Roasted Fowls
Dish of Custards.

Second Course.

Dish of young Pheasants
Dish of fry'd Soles and Eels
Potato-pye
Jole of Sturgeon
Dish of Tarts and Cheese-
cakes
Dish of Fruit of sorts
Sillabubs.

every Season of the Year.

For July.

First Course.

Cock Salmon, with butter'd Lobster
Dish of *Scotch*-collops
Chine of Veal
Venison pasty
Grand Sallad
Roasted Geese and Ducklings
Patty Royal
Roasted Pig larded
Stew'd Carps
Dish of Chickens boil'd with Bacon, &c.

Second Course.

Dish of Partridges and Quails
Dish of Lobsters and Prawns
Dish of Ducks and tame Pigeons
Dish of Jellies
Dish of Fruit
Dish of marinated Fish
Dish of Tarts of sorts.

For August.

First Course.

Westphalia - Ham and Chickens
Bisque of Fish
Haunch of Venison roasted
Venison-pasty
Roasted Fowls *à la daube*
Umble-Pies

White Fricassees of Chickens
Roasted Turkeys larded
Almond Florentines
Beef *à-la-mode*.

Second Course.

Dish of Pheasants and Partridges
Roasted Lobsters
Broil'd Pike
Creamed Tart
Rock of Snow and Sillabubs
Dish of Sweetmeats
Salmigondin.

For September.

First Course.

Boil'd Pullets with Onions, Bacon, &c.
Bisque of Fish
Batelio-Pie
Chine of Mutton
Dish of Pickles
Roasted Geese
Lumber-Pie
Olives of Veal with Ragoo
Dish of boil'd Pigeons with Bacon.

Second Course.

Dish of Ducks and Teal
Dish of fry'd Soles
Butter'd Apple-Pie
Jole of Sturgeon
Dish of Fruit
March Pain.

A Bill of Fare for, &c.

For October.

First Course.

Westphalia - Ham and
Fowls
Cods-head with Shrimps and
Oysters
Haunch of Doe with Udder
à la Force.
Minc'd Pies
Chine and Turkey
Bisque of Pigeons
Roasted Tongues and Udders
Scotch-Collops
Lumber-Pie.

Second Course.

Wild Fowl of Sorts
Chine of Salmon broil'd
Artichoke-Pie
Broil'd Eel and Smelts
Salmigondin
Dish of Fruit
Dish of Tarts and Custards

For November.

First Course.

Boil'd Fowls with Savoy's,
Bacon, &c.
Dish of stew'd Carps and
scollop'd Oysters
Chine of Veal and Rago
Sallad and Pickles
Venison-Pasty
Roasted Geese
Calves-Head half'd
Dish of Gurnets
Grand Patty
Roasted Hen - Turkey with
Oysters.

Second Course.

Chine of Salmon and Smelts
Wild Fowl of Sorts
Potato-Pie
Slic'd Tongues with Pickles
Dish of Jellies
Dish of Fruit
Quince-Pie.

For December.

First Course.

Westphalia - Ham and
Fowls
Sooop with Teal
Turbot with Shrimps and
Oysters
Marrow-Pudding
Chine of Bacon and Turkey
Batelio-Pie
Roasted Tongue and Udder,
and Hare
Pullets and Oysters, Sau-
cidges, &c.
Minc'd Pies
Cods-Head with Shrimps.

Second Course.

Roasted Pheasants and Par-
tridges
Bisque of Shell-fish
Tansy
Dish of roasted Ducks and
Teals
Jole of Sturgeon
Pear-Tart cream'd
Dish of Sweetmeats
Dish of Fruit of Sorts.

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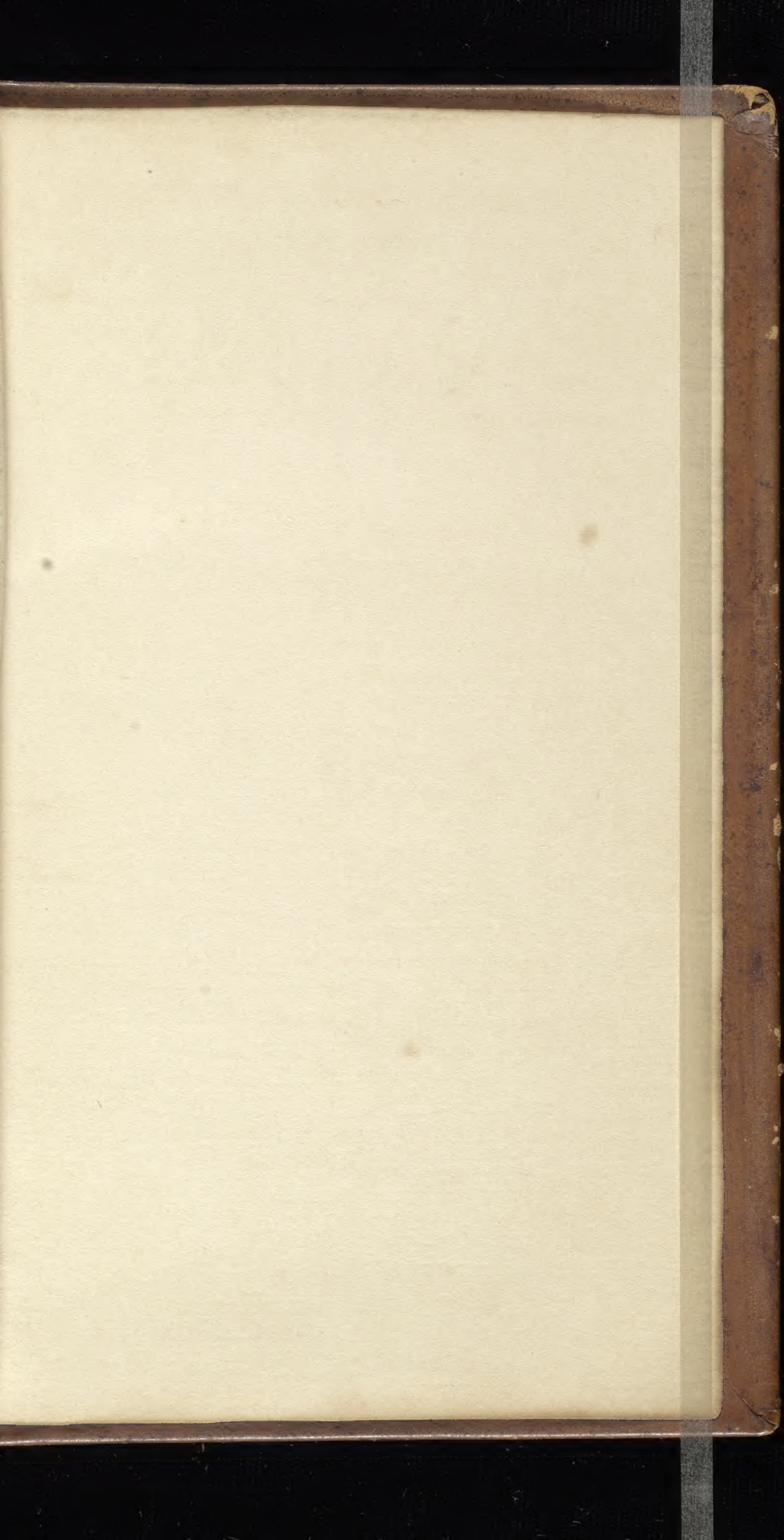
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and in Venison in season 15th day
after midsummer day

Out of season 14th day of septem
being Holy Rood or Holy Cross day





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